Previsional

THE MAGAZINE OF THE

Meat Packing and Allied Industries

Volume 98

APRIL 30, 1938

Number 18



TRADE MARK

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"TEE-PAK" believes this is the ham package of the future. Write us to arrange for a demonstration in your plant..."Watch 'TEE-PAK' in 1938."

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Sell 31 lbs. Shank @ 18c per lb	5.58
Sell 35 lbs. Center Slices @ 45c per lb	15.75
Total Selling Price	\$29.15
Dealer's Cost, 100 lbs. @ 20c per lb	20.00
Dealer's more marks 45 70%	11

@ auc per Ib	20.00
Dealer's gross profit 45.79	% \$ 9.15
100 lbs. "TEE-PAK" BONELE	SS HAM
Sell 95 lbs. @ 45c per lb	. \$42.75
Sell 5 lbs. @ 18c per lb	90
Total Selling Price	. \$43.65
Cost 100 lbs. @ 28c per lb	28.00

Dealer's gross profit 56%.... \$15.65

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Daily Market Service (Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallows and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Pro-visioner Daily Market Service, 407 S. Dearborn St., Chicago.

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NATURAL SPICES Give FRESH Flavor and LASTING Profits

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Know ABOUT



WHITE PEPPER?

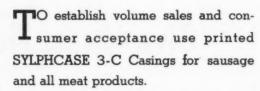
White Pepper is made from the mature Black Pepper berry grown in the Netherland East Indies and India —by removing the outer hull we obtain White Pepper. GROUND pepper is used in meats, sauces, gravies. Many vegetables are improved by a sprinkling of pepper.



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(Reg. U. S. Pat. Off.)



These casings will display the merit of your product and establish your brand name for repeat orders.

SYLPHCASE 3-C Casings are outstanding in quality and performance because of these features:

Thinner Wall
Greater Strength
100% Transparency
Uniform Fixed Stuffing Capacity

These features are not claims but established facts. Every packer of sausage and ready-to-serve meats may count on SYLPHCASE 3-C Casings for satisfactory results. Ask for samples.

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THE Seasoning
DOES ITI

Distinctive UNUSUAL FLAVOR

Biltmore Minced Ham is pleasing customers in all parts of the country! If you are looking for extra business and better profits, it will pay you to get the details.

And Biltmore Minced Ham is only one of the many distinctive blends of Stange Seasoningsavailable in individual spice flavors or in special blends for all types of sausage and specialties. For products with better flavor and real sales appeal use Stange Dry Essence of Natural Spices. Better in every way and they cost no more to use. Ask for details.

BILTMORE MINCED HAM

produces profits this month and every month!

Here's a specialty that's in a class of its own. It has fine flavor entirely different from ordinary products. It sells at a higher price than regular products. It costs no more to make!

Reports of extra profits and better sales are coming in from packers and sausage manufacturers in all parts of the country. The plants making Biltmore Minced Ham are really "cashing in" because they have a product that is different—

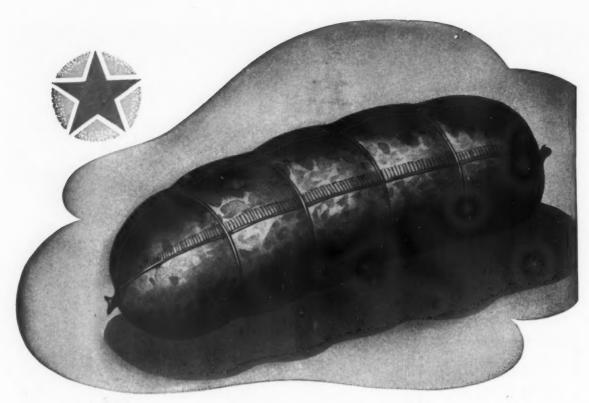
because they have a specialty that really stands out due to distinctive fine flavor.

What's the secret behind Biltmore Minced Ham? A new blend of Stange Seasonings—developed and perfected by and available only from Stange. Samples of this fine new seasoning blend, together with formulas and complete manufacturing instructions, are now available. No charge or obligation—Write!

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Packing and Allied Industries

Outlook for Last Half of Packers' Year

UTLOOK for meat packing in the last half of 1938 indicates considerably better basic conditions than those prevailing during the first half of the year. Consumer buying power promises to be better—either as a result of improved business and employment or because of government stimulation of work. More hogs are to be marketed in the last half of the year, according to government estimates, and cattle, calf and lamb supplies in prospect are normal.

These are the fundamentals necessary for improved business. On these premises the packer must base his operations to yield a return.

His current situation is favorable. Stocks of meat and lard on hand are from fairly high-costing hogs, but they are in small supply. Even with increased hog runs it should be possible to market storage stocks at a profit and to conduct current operations satisfactorily. Meat food prices are reasonable and good merchandising will move all meat at a price advantage.

How to Avoid Losses

Not only can current losses be avoided but profits can be made *if packers will buy their raw material in line with the value of finished product.* The folly of buying hogs, for example, regardless of their "cut-out value" just to satisfy a fresh meat demand, is exemplified in results of recent hog operations.

Naturally the producer wants all he can get for his livestock, but it is no help to him or to the packer when livestock sells too high. *Reduction in consumer buying hurts the producer* just as quickly as it hurts the packer. And this invariably happens when the packer pays more for his raw material than is warranted by consumer purchasing power.

Helping Producer and Packer

There is only a limited percentage of the buying public in position to pay a high price for meat, so that the great volume of meat must move into consumption at medium price levels. What the public and the packing industry need is a good volume of livestock at a moderate price. This would bring best results to the producer as well.

The program of hog curtailment demonstrated that the final result was good for producers who had hogs, but it was no help to those who had few or none. It reduced packinghouse volume, resulting in loss of earnings to stockholders and in loss of jobs to wage earners. At the same time it raised the cost of pork meats to consumers, and housewives substituted other foods for pork.

Meat Industry Fortunate

Through the depressed years no sector of business has been so fortunate as the food industries—the meat industry in particular. Regardless of the income level everyone eats and everyone eats meat. The better their income and the more reasonable the cost of meat, the more they will eat. The appetite for meat is seldom fully satisfied, and the volume consumed annually could be materially increased to the advantage of the producer, the meat industry and the consuming public.

Regardless of volume, the packer who is in the business to stay must see that his product is bought right, made right and merchandised right. In the pork end of his business he must eliminate his initial losses and quit gambling on his processing operations to absorb these losses and yield a profit.

It Can Be Done

In all branches of his business he must merchandise his wares, teaching his salesmen that theirs is a real selling and not an order-taking job, and that every sale must pay its way and make its contribution. This can be done. It is being done by some, and more and more packers can fall into line to their own advantage.



CLOSE REGULATION NEEDED

Temperature, humidity and air movement should be under close control in the smoked meat hanging room to prevent color fading and excessive shrink.

Air Conditioning a Sausage Plant

ANY sausage manufacturing plants are more than their name implies—that is, their operations include meat processing, particularly the curing and smoking of hams, bacon, butts, etc. In departments where these products are handled air conditioning is particularly beneficial in maintaining product quality, preventing conditions which may cause deterioration of the meats after they are in retail stores and reducing shrink losses due to fat drip and dehydration.

A separate curing cellar for bellies, hams and butts seldom is used in the sausage plant except where volume is large. Pork meats cure satisfactorily in temperatures and humidities required in the sausage meat curing cooler and these cuts usually are handled in this room. Conditions of temperature and humidity ideal in the sausage meat curing cooler were given in the March 19, 1938, issue of THE NATIONAL PROVISIONER.

Bacon Slicing Room

In no department of the sausage manufacturing plant has air conditioning been of greater value than in eliminating causes of complaints and spoilage in the bacon slicing room. Mold on wrapped sliced bacon is a problem most meat packers have solved, but it is still one that bothers many sausage manufacturers. Mold grows on wrapped sliced bacon because conditions favorable for its development are provided during the slicing and wrapping operations.

Sausage manufacturers have refrigerated their bacon slicing and packaging rooms with the mistaken idea that maintaining a temperature as low as employes can comfortably work in—55 degs. F.—is sufficient safeguard to prevent mold growth on product. As a matter of fact, temperature of the bacon slicing and packaging room may

be maintained up to 80 or 90 degs. F., or even higher, without detrimental effects on product, providing dew point temperature of room air is maintained below temperature of product brought into room.

Air at any temperature can hold a definite maximum amount of water vapor, and the higher the temperature of the air the greater is the weight which it will hold. If, for example, air at 50 degs. F. containing the maximum amount of vapor it can hold, is lowered in temperature to, say, 45 degs., the excess of water vapor over that which it is capable of holding at 45 degs. will be deposited as dew or fog.

How Condensation Occurs

Therefore, if a smoked belly with a temperature of 35 degs. F. is brought into an atmosphere, the dew point of which is 50 or 55 degs., it is evident that film of air next to the cold surface of the belly will approximate the temperature of the belly. Thus some of the moisture from the 50 or 55 deg. surrounding atmosphere will condense on the cold product.

To avoid this in the bacon slicing and packaging room dew point temperature of the room air must be maintained below temperature of bellies brought into the room. Dew point temperature of the air and not room air temperature, therefore, is the important factor. And, as mentioned previously, if dew point temperature is properly controlled by an air conditioning system, room air temperature may be maintained at any point desired without condensation of moisture on the bacon.

There is in the bacon slicing and packaging room a condensation danger which cannot be adequately guarded against. A relatively large number of employes work there, all of whom are exhaling air at a temperature of 98 degs. F. and completely saturated with

Eliminates Complaints and Spoilage—Beneficial in Maintaining Quality and Preventing Deterioration

water vapor. If they are working hard and their respiration is rapid and strong it is quite conceivable that this moisture-laden, high-temperature air may strike the cold bacon, causing condensation of moisture. Fortunately the differential in temperature between room air and that of operators' breath is such that the tendency is for the exhaled air to rise before striking product.

Temperature of bacon slicing and packaging room may be anything desired from 55 degs. up to 85 or 90 degs. F., even in hottest weather, bearing in mind that dew point temperature of the room air is the important thing. Relative humidity of the room usually is held around 40 to 50 per cent.

Smoked Meat Hanging Room

The rather common custom in sausage manufacturing plants of permitting meats out of the smokehouse to hang in the smokehouse alley until they have cooled to surrounding air temperature is an expensive practice. Usually there is considerable fat drip and a comparatively large moisture loss during this time. The latter loss continues at a steady or at best a slowly declining rate in the smoked meat hanging room if an unsuitable relative humidity is maintained.

In the modern air conditioned smoked meat hanging room the idea is to extract the heat from the hot meats with the

AIR-CONDITIONED CURING CELLAR

Percentage of relative humidity maintained in curing cellar is not very important, provided it is not so high that there is condensation on walls and ceiling. It is necessary, however, to maintain a uniform temperature in this room.

least possible loss of weight and then to maintain the meats in the best possible condition until sold. If the meats are chilled with reasonable speed it is obvious that loss of weight due to fat drip will be halted. Loss of moisture is reduced by maintaining a fairly high relative humidity in the room.

Unfortunately, however, conditions favoring the least fat drip are not those which reduce dehydration to a minimum. And, conversely, conditions ideal for preventing moisture loss increase fat drip.

Relative Humidity Required

Operating men, as a result, are not in agreement as to the proper relative humidity for the smoked meat hanging room to keep meat weight losses at a minimum. A high relative humidity is required to keep moisture losses low. However, when the relative humidity is above 75 per cent moisture on the surface of the meat is not dried. Instead, it runs off carrying fat with it, and not only causing a weight loss but making floors unsightly and increasing cleaning costs.

In a humidity of 70 per cent or lower this surface moisture can be dried and loss due to fat drip stopped. At this humidity, however, there is dehydration of products, which increases shrink and loss. Selecting the proper humidity in the smoked meat hanging room, therefore, is a matter to be decided on the basis of least weight loss, both of moisture and fat, although all sausage manufacturers do not agree with this idea. The best experience would seem to place the humidity danger zones below 70 per cent and above 75 per cent.

Choice of temperature for the smoked meat hanging room may be made within a reasonably wide range, and quite often is based on the operating methods of the particular concern.

Halting Fat Drip

Quick chilling is desirable to stop drip. If too low a temperature is used, however, color of smoked meats will fade. Probably few sausage manufacturers use a temperature lower than 55 degs. F.

A concern that does a local business and delivers its products in unrefrigerated trucks should not carry as low a temperature in its smoked meat hanging room as one which uses refrigerated trucks. This is for the reason that in hot humid weather, if the temperature of the product from the smoked meat hanging room is below the dew point temperature of outside air, condensation on meats will occur.

On the other hand, a sausage manufacturer who ships in refrigerated trucks ought to hold his products at a lower temperature, for the reason that no refrigerated trucks are designed to serve as chill rooms but solely for the purpose of maintaining the product at a safe keeping temperature during shipment. A temperature of 60 to 65 degs. F. is most commonly used in sausage plant smoked meat hanging rooms.

Loading Docks

Few sausage plant loading docks are air conditioned, yet much damage to product can be caused here regardless of the care used in processing departments and the thoroughness with which all other portions of the plant may be equipped to maintain ideal conditions of temperature and relative humidity.

The reason is not difficult to understand. Here again, as in the bacon slicing and packaging room, it is a question of dew point. Cold products brought into the air of an open shipping dock, the dew point of which may be considerably above the temperature of the products, instantaneously results in condensation on every square inch of the meats' surfaces. Not only is this deposition of moisture decidedly harmful, in that it promotes growth of fungi and bacteria, but there is also a heating effect that far outweighs that resulting from the higher temperature of the air.

The reason for this has been explained in previous issues of THE NATIONAL PROVISIONER, but it will bear repeating here. For every pint of water that is condensed on products 1,000 heat units enter the meat. The same amount of heat could be imparted to the products by means of the air alone only if 54,000 cu. ft. of air were cooled one degree by the same products.

Temperature for Loading Docks

When products with this film of moisture are packed together light spots are formed which detract from eye and sales appeal. And since eye appeal is of such vital importance in marketing sausage products, every effort should be made to preserve the good appearance, to secure which so much effort has been expended in the plant.

Temperature at which the air conditioned loading dock should be held is largely a matter of choice and may be anything from 35 degs. up, providing dew point temperature of air is maintained below temperature of coldest product brought onto the dock.

Unit coolers may be used satisfactorily to air condition bacon slicing and packaging room, smoked meat hanging rooms and loading docks. Sausage manufacturers understand how this equipment is used to regulate temperature, but probably many do not know how it also can be selected and operated to create and maintain ideal conditions of relative humidity and maintain a desired dew point temperature in a room.

The secret is not so much in the method of refrigeration as in adapting conventional designs of unit coolers to specific conditions. This means each cooler installation must be individually engineered to maintain the particular conditions necessary. While variations in conditions within certain limits are possible, this does not mean that a unit cooler installed without consideration for conditions will be satisfactory. Air conditioning in the various departments of the sausage manufacturing plant, therefore, is a problem of engineering rather than equipment—of adapting rather than constructing.

MERCHANDISING MEAT

News from the meat selling front
 Helps for meat manufacturers and dealers

Seeing is Believing

- → Each woman visitor to the plant will discuss product with at least 4 other women.
- → Keep plant spotlessly clean so visitors can be handled safely and conveniently.
- → It is a good idea not to show the visitors the killing floor.

A PROGRESSIVE PACKER

NE OF the best methods of merchandising food products is to introduce them to consumers at the point of manufacture. This is especially true of meat. Most people are interested in visiting meat packing plants and in the larger packing centers such visits stand ace high among sight-seeing attractions.

However, it is not the casual visitor that is of greatest interest to the meat packer. It is the selected visitor—the consumer, who makes the meat purchases for the family and who, when sold on a plant and its products, is one of the best promoters it is possible to have.

This method of promotion and contact as conducted in one plant is described as follows by a representative

who aided in the development and execution of their program in this regard.

-a Merchandising Plan

AST year we conducted many visitors through our plant, every one of whom we developed into a friend and supporter. This year we'll handle many more.

Behind the development of that visitor volume and the success of the tours lies a story of careful promotion planning. We realized that properly conducted plant tours are invaluable from an advertising standpoint but that improperly organized ones will quickly defeat their own purpose. So we developed a defi-

nite system for handling this work.

Transportation to the plant is the first thing to consider. Being located only a block from a street car line we don't have to worry on this score. But any packer not so located must provide visitors with private car or chartered bus transportation.

Second comes condition of the plant itself. If a plant isn't so equipped that it can be made spotlessly clean so visitors can be handled safely and conveniently a tour should never be undertaken.

A Visitors' Day

We have used two successful methods in contacting visitors. First, we set aside a visitors' day for the customers of each major retail outlet and furnish the merchant with printed invitations to hand out. Better than one-third of the invitations we distribute in this way are used.

Second, we contact members of clubs and lodges and church groups. With small groups we send a letter to the president or secretary inviting the whole group to go through at a specified time or at a time they may suggest. With organizations too large for handling in single tours, we get a mailing list from an officer and write individual invitations.

From the time they leave the street car until they board it bound for home women visitors are treated as guests of honor. We provide for a good original impression by having two of the best looking, most courteous policemen in the city detailed to the job of helping women off the cars and directing them to the plant.

Every plant employe from the gate watchman on up is trained to tip his hat and bow in a truly courtly manner to the visitors as they pass. Hardened plant workers who had probably never bowed in their lives are taking real pride in developing a degree of finesse at it.

We quickly overcame opposition of plant employes—many of whom origi-



GOOD HOUSEKEEPING IN THE COOLER

Coolers should be kept like the one shown above at all times but it is doubly important that they be neat and spotless when groups of housewives are shown through the plant. Impressions made at that time are lasting and influence the attitude of the consumer toward all products coming from the plant.

nally considered the work a nuisance—by use of some subtle flattery. I started out by "patting the men on the back" about their good looks, making them feel that if they would "spruce up a bit" they would be admired by women visitors. After every tour I go through the plant and make some favorable comment to every employe. Then, once every six weeks, each worker receives a personal letter from my office congratulating him on his courtesy and good appearance. I rotate the coverage so that the letters won't appear as forms.

Then, in the tours, I make it a point to introduce to visitors all department managers and as many employes as possible. I announce department heads as "one of the foremost authorities in the state on"—whatever his merchandise is. If we happen to encounter a driver in the yards, I introduce him as "one of our most successful salesmen and a valued employe of the company." Even the maintenance man in the yards—a chap I have to depend on to keep the runways clean when visitors are coming—is introduced.

Don't Show Killing Floor

We avoid showing the killing floor without offending visitors—we don't consider it good business to show this department—by stopping at the entrance and making this announcement: "In there is the killing floor, one of the finest in the United States. We're proud of it and we'd like very much to show it to you but because of the possibility of a steer getting loose and hurting somebody we don't advise going in."

Although we cover all departments fully, we spend more time in the fresh meat coolers than anywhere else for we feel education is most needed in this line.

Size of groups taken through depends on the size of the plant and facilities for handling crowds. But they should be kept small enough so each visitor can be given some personal attention and so women won't have to be crowded into any department. Utmost care must be taken to see that women's clothes are not damaged by contact with meat or equipment.

Another thing all of us keep in mind is to avoid distasteful advertising of the company or our products. We let visitors draw their own conclusions about us from observation of the plant and personnel. As we stop in each department, we have its manager give the group a talk on his class of merchandise. But he talks in generalities, never mentioning our products. For instance, our cooler manager tells housewives the names of different cuts of meat and where they come from, how to select good meat and so on.

Appeal to Children

An appeal to children brought by visitors is worthwhile, flattering mothers and making the youngsters remember us and ask for our products. We usually make that appeal in the sausage

SPRING SPIRIT IN DISPLAY

Use of lamb, long associated with spring, is being encouraged by this display developed by Safeway Stores, Inc., for use in 3,000 stores in 22 states.

room—by having one of the sausage girls place a hot frank in each child's hand as he passes.

Wherever we use girl employes we make it a point to select attractive appearing ones and to have them attired in spotless uniforms. Visitors associate that physical appearance with cleanliness and quality of merchandise—it has a connotative value.

To each visitor we give a package of our best bacon. This not only acquaints visitors with the product but also advertises the company—indirectly—to thousands of others. The brand name is sure to be seen by thousands of other street car passengers.

Every plant tour is concluded by taking a picture of the entire group—a picture taken under a huge company sign painted on the side of the building for this purpose. We get the pictures published in dozens of small town papers and quite often in metropolitan dailies. The publicity has a general advertising value and it pleases the visitors themselves.

It costs money to conduct tours on the plan we use but every penny spent is well invested. Every visitor is likely to become a customer and on the average she will discuss her trip with at least four other women.

HELPS MEAT SALES

Sales of fresh and smoked meats account for 25 to 30 per cent of the total sales of a typical food store and constitute the second highest income group, being exceeded only by dry groceries which consist of 27 to 35 per cent of total food store sales. Fresh meats are regarded as good profit makers for the retail market. Their three desirable characteristics are low inventory, rapid turnover and good margin.

These are some of the facts enumerated in "Modern Food Merchandising," a 268-page text devoted to the development of food markets that housewives like to patronize. Other subjects discussed include food markets of today and tomorrow; departments of the complete food market; how to lay out the market for step-saving, efficiency and sales display; how to build a supermarket; the building of a food market to please one thousand women; merchandising; how to sell meat by the power of display; advertising; credit; delivery and other subjects of major interest to the up-to-date food retailer.

That women buyers know little about meat and can not tell a sirloin steak from a rib steak, even after years of buying, is one of the curious facts of the meat business, it is pointed out. "The very lack of information on the part of



these women buyers makes a wonderful opportunity for real merchandising ability and honorable dealing in selling meats. When confidence is once established by dealing in good meats and selling meat for what it is the road to profit making is much easier."

Display is regarded as the greatest of all sales appeals. To the busy meat market it is more than a means of increasing sales of specialties and of attracting new customers. "It is practically the only way of handling a big business profitably." Display sells to three while the clerk waits on one; it saves steps to and from the refrigerator; it permits advance cutting for rush hours; and it increases volume and turnover without increasing rent or other overhead.

Rules for dressing a display case are given as follows:

- 1. Show plenty of meat.
- 2. Offer plenty of variety.
- 3. Label for identification.
- 4. Departmentalize the display.
- 5. Suggest methods of cooking.6. Suggest something new.
- 7. Trim cuts attractively, ready for the scale.
- 8. Make arrangement neat.
- 9. Arrange color contrasts.
- 10. Garnish with greens.
- 11. Never forget the price.

The book, now in its fifth revised and enlarged edition, is published by C. V. Hill & Co., Inc., Trenton, N. J., manufacturers of refrigerated display cases and other store equipment. It can be secured free of charge by bona fide store owners who will read it and profit by its use, and is distributed free through Hill representatives as a contribution to the success of food retailers. Those not engaged in food retailing can purchase the book for \$2.50.

CHAIN PROMOTES MEAT USE

Participating in the nation-wide "Eat More Meat" campaign, Safeway Stores, Inc., has promoted meat use in numerous ways in the territory served by its stores. Both headquarters and individual stores have cooperated in the merchandising effort.

A series of four ad headings devoted to meat were sent to each division and (Continued on page 18)

Compromise Tax Bill

COMPROMISE tax bill which retains the principle of taxing undistributed profits but limits it to two years and at a low rate, was approved by the Senate and House conferees this week. The bill also provides for higher normal rates, modification of the tax on capital gains and contains other features considered helpful to business. The bill will probably be sent to the President for signature next week.

The measure frees small firms from the tax on undistributed profits but in many instances will raise tax costs because of the increase in normal rates. The maximum rate for larger corporations, which includes a tax on undistributed profits, is higher than the 18 per cent maximum in the Senate bill but lower than the original House bill. Corporations with debt and impaired capital problems are given special treatment to protect them from the levy on undistributed profits.

The 6 per cent pound excise tax on imported pork products, approved by the House but not by the Senate, was eliminated in conference. This tax would have been levied in addition to existing duties and was criticized by Secretary of State Cordell Hull and Secretary of Agriculture Henry A. Wallace as useless and dangerous to develop

New Tax Measure to Free Small Firms from the Levy on Undistributed Profits

opment of better trade relations with

Main provisions dealing with corporate income, which will apply only on income during the 1938 and 1939 calendar years, follow:

Rates On Small Firms

1.—On small corporations with net earnings of less than \$25,000 the rates will be 12½ per cent for the first \$5,000 of net earnings, 14 per cent on the next \$15,000, and 16 per cent on the next \$5,000. Thus small firms in different income classes will pay the following taxes:

Net	Incon	1e																										Tax.
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	7,000				į		0							۰	۰									۰	۰	0		905
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1	15,000				,		۰		۰		۰	0		۰	0	۰	0		٠	۰					0			2,025
5	20,000		1 0											0	0		0	0		0	0	0	0	0				2,725

2.—Firms with net income slightly above \$25,000 will be allowed an alternative whereby most of their taxes will be calculated as if income were under \$25,000. This is to prevent a sudden jump of several hundred dollars in taxes for this group.

3.—There will be a flat rate of 19 per cent on corporate income for firms with net earnings in excess of \$25,000. A credit of 2½ per cent of the amount distributed in dividends will be allowed against the total tax under the 19 per cent rate. In effect, the rate on net income will be 16½ per cent with a 2½ per cent surtax on undistributed profits. Thus the tax for a corporation with net earnings of \$100,000, which distributes \$60,000 in dividends, will be as follows:

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The Senate bill had eliminated the undistributed profits tax and substituted a flat 18 per cent rate while the original House bill called for a maximum rate of 20 per cent on income with a credit of 4 per cent for dividends paid out. Thus the maximum rate under the old House bill was 20 per cent and the minimum 16 per cent compared with a maximum in the compromise bill of 19 per cent and a minimum of 16½ per cent.

Firms In Debt Protected

4.—Companies with debt and impaired capital problems are given special treatment in connection with the undistributed profits tax. Firms with irrevocable contracts to pay debts incurred prior to January 1, 1938, will be permitted to treat the funds set aside to pay the debts in the same manner as though the money were used to pay dividends.

Corporations with impaired capital will be allowed to set aside funds for repairing capital structure without paying any undistributed profits tax. They will pay a flat tax of 16½ per cent on net earnings. This provision is considered of special importance to business.

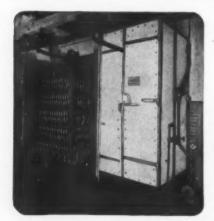
The Senate principle of taxing capital gains was retained in the compromise bill with some modification. Short term gains, or those gains realized from assets held for a period of 18 months or less, would be taxable at regular income rates. Long term gains realized during the following six months would carry a flat rate of 20 per cent and after two years such gains would be taxable at 15 per cent.

The bill allows a one-year carryover of short term losses to be applied against short term gains of the following year. In the case of long term gains the taxpayer is given the option of two methods of computing his tax.

Among other important changes which the new bill will make in the existing law are:

 The tax on sales of commodity futures is repealed as of June 30, 1938.

(Continued on page 17.)



for all-around economy...

JOURDAN PROCESS COOKER

Here's a truly modern cooker exactly suited to modern sausage cooking

needs. The JOURDAN PROCESS COOKER's percolating system of sausage cooking accomplishes remarkable results. Circulating action enables every sausage in the cooker to cook uniformly. No other method can match the superior results and all-around economy guaranteed by the modern JOURDAN PROCESS COOKER. Write at once for complete information, specifications and free trial offer!

JOURDAN PROCESS COOKER

Jourdan Process Cooker Co., 814-32 W. 20th St., Chicago, Ill.

Manufactured under

U. S. Patents No. 1,690,449 dated Nov.

6, 1928 and No.1,921,-

231 dated Aug. 8,

1933. Other Patents

MODERNIZES

Auge Packing Co. Develops in Eight Years

ROM a small sausage manufacturing establishment to a modern, complete meat packing plant in only eight years is the accomplishment of Ed. Auge, owner of the Ed. Auge Packing Co., San Antonio, Tex., whose new plant was among the more interesting smaller ones completed and placed in operation last year. Accompanying illustrations are exterior and interior views of this building.

The company serves a territory with a radius of 300 miles from its plant with a delivery fleet of six large refrigerated and six open trucks. A part of this fleet is shown in one of the accompanying illustrations.

Plant has a capacity of 700 cattle, 1,500 hogs, 100 sheep and 60,000 lbs. of sausage weekly. Meats are cured and hides stored in the basement, the hide storage room having a capacity of four carloads. All other operations, including rendering and blood drying, are performed on the first floor. Building is of hollow tile construction and fireproof. Floors are of concrete. The sausage kitchen is ceiled and has tile side walls. It is equipped with all facilities for producing high class product.

Operations were started by Mr. Auge in 1930 in the basement of a local abattoir. Sausage was the only product made at that time. Success attended the business from the start. Volume increased rapidly, and it soon became apparent that larger quarters and increased facilities would be required. Mr. Auge, therefore, began to look for a new location, one suitable for the needs of the business and large enough for future growth. The idea was to have facilities for expansion when needed but to hold building overhead costs down.

A suitable building on the site of the present plant was found and a lease negotiated. Exactly one year after the business was started it was moved into its new home and operations expanded to include meat curing and the slaughter of hogs, bulls and canner cows. The business was continued under this setup until 1933, when the property was purchased, new coolers constructed, new compressors and processing equipment added and operations extended to include fresh beef sales.

Sales again began to crowd plant capacity during 1936, when it was decided that the interests of the business would be served best by constructing a new plant rather than enlarging and modernizing the old one. Contract for the new plant was let on January 1, 1937. Construction was completed and operations started within a few months.







PROGRESSIVE TEXAS PLANT

UPPER.—Plant of Ed. Auge Packing Co. has slaughtering capacity of 700 cattle, 1,500 hogs and 100 sheep weekly. Building is of hollow tile construction and fireproof. Floors are of concrete.

CENTER.—Products are distributed over territory within a radius of 200 miles in 12 modern delivery trucks. At the time of rehabilitating the plant the number of vehicles in the delivery fleet was increased.

LOWER.—View in the sausage kitchen. This room has tiled side walls and is equipped with facilities for producing high class product. The capacity here is 60,000 lbs. weekly. A considerable variety of sausage and ready-to-eat products are produced by the company, the original operations of which were confined to manufacture of such items.

packing plant foremen need Safety Shoes too!



911 Black elk blucher, oak leather middlesole, grid rubber outsole, whole rubber heel. Two brass rivets shank to sole. D 5-12; E 5-13; EEE 5-12. X-912 Same with two full chrome leather soles and heel. Rubber heel optional. E 5-12.





A-839 Black Elk Blucher, two full chrome leather soles and heel. Genuine Brass nailed, Brass Hooks and eyelets, 2 Brass rivets shamk to sole. Foreman last. EE 5-12.



A-955 Black Eskimo calf blucher, storm welt, chrome middlesole, oak leather outsole, leather heel, genuine brass nailed, brass hooks and eyelets. E 5-12. Every packing plant workman should be equipped with steel toe safety shoes... but no one needs them more than the foreman. His job demands that he be right in the middle of things when machinery is being moved or fixed or replaced. And that puts him in a fine position to get hurt whenever mechanical equipment fails or when somebody gets careless.

That's why FOREMEN'S dress safety shoes are an important part of the Lehigh line. They're good-looking . . . so smartly styled that even top executives wear them in many plants. But hidden under the leather is the same tough, armorplate steel toe box that has prevented toe injuries even under the crushing force of a ton-and-a-half blow!

We've always found that when an accident DOES occur, and a pair of safety shoes prevents an injury, every workman in the department will buy a pair on the next payday. Let your foremen set a good example. Show them this ad... and see if they, more than anyone else, won't appreciate the value of Lehigh toe protection.



Finely-made, long-wearing shoes PLUS armor plate steel toe box protection.

-LEHIGH SAFETY SHOE CO. ALLENTOWN, PA.

\mathcal{N} ew \mathbf{T} RADE CENSUS

Survey of Wholesale and Retail Business by U. S. Bureau

RECOGNIZING the growing need for current information on retail and wholesale trade the U.S. Bureau of the Census is undertaking immediately a survey of business on a major sample basis for the first two quarters of 1938 and for each quarter of the calendar year

Schedule forms which will be employed in taking the census contain inquiries that will provide sales and pay roll information for each quarter of 1937 and the first two quarters of 1938. All information will be collected and compiled for identical establishments. Therefore, for the first time, the census will provide direct comparisons of sales and pay rolls for six consecutive quarters which will show definite trends. In order that there might be trend information over a longer period, pay rolls and sales for identical establishments for 1937 and 1935 also will be published. Information for 1935 already is available through the Census of Business for that

Cash and Credit Sales

For wholesale trade, pertinent information on the terms of sales will be shown. A distinction will be made between spot cash and credit sales and, in the case of credit, a differentiation will be made between an extension of 10 days or less, and for a term of more than 10

In deciding upon questions to be asked, the Bureau followed its usual policy of direct contact with representatives of trade for the purpose of obtaining suggestions as to the scope of the inquiry and information that will be most valuable. Meetings with retailers and wholesalers were held on February 17 and 18 in Philadelphia, headquarters for the survey. These representatives heartily endorsed a census of wholesale and retail trade and had an important part in formulating plans. Schedule forms described are a result of those conferences. Number of questions being asked were held to a minimum.

Fill Out Schedule Forms

Schedule forms will be mailed to retailers and wholesalers the latter part of June. It is urged that all those who receive them supply the information promptly as the value of the results will be enhanced by their timely release. Basic facts for each of the periods covered will be supplied within a few days after the last returns have been received.

Survey of retail and wholesale trade will be conducted entirely under the supervision and direction of the regular personnel of the Bureau of the Census. A branch of the Bureau has been established at 2401 Chestnut st., Philadelphia. Fred A. Gosnell, Chief Statistician, who was in charge of the 1933 and 1935 Censuses of Business, is directing this project. He is being assisted by the regular technical organization of the business census.

The 1933 and 1935 censuses had the active co-operation of practically all retail and wholesale trade associations. trade publications, chambers of commerce, individual business men and other organizations connected with trade. The same degree of cooperation for the 1937-38 survey is important in order to insure the success of the census. Prompt preparation and mailing of the data by those included in the census will result in this valuable information being made available more promptly than ever be-

COMPROMISE TAX BILL

(Continued from page 14.)

2.—Burden of proof that reserves accumulated by corporations in the future are reasonable will fall on the corporation. Under the present law the government must prove they are unreasonable and subject to penalty taxes.

There were no accurate estimates

available on the potential yield of the revised bill, but Senator Pat Harrison, chairman of the Senate finance committee, said it would fulfill President Roosevelt's demand that there be no reduction in aggregate federal revenue derived under the law.

Senator Harrison stated that while the compromise bill is not entirely satisfactory it "is a great improvement over the undistributed profits tax of the present law and it should help business. What we have done on capital gains should also prove a great impetus to husiness."

MEAT WEEK IN TWIN CITIES

"Meat Week" began in Minneapolis and St. Paul on April 25 as mayors of the two cities issued proclamations calling for its observance. The 21st annual convention of the Minnesota Retail Meat Dealers was held during the week and a representative of the National Live Stock and Meat Board appeared on the program of the fifth annual retail meat dealers short course. The St. Paul Meat Guild sponsored a daily broadcast dur-ing the period. The Board's cooking school was in progress under sponsorship of the Minneapolis Journal and a Board representative conducted a full schedule of lecture-demonstrations for high school assemblies and service clubs. Meat held the center of the stage in the twin cities.





grades. EASY-TO-OPERATE. Equipped as illustrated with spade-type handle for branding on low hanging rail, or extension handle for branding on high rails. Great Lakes NuBrown Ink gives an attractive, clean-cut mark,

having the appearance of a burned brand. Write for details and price.

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK BLVD., CHICAGO, ILLINOIS

Complete line of ink roller equipment for all meat products



RATE ORDER REVERSED

Pointing out that there are certain standards which must be maintained by administrative agencies in performance of quasi-judicial functions, the U. S. Supreme Court this week reversed the order of Secretary of Agriculture Henry A. Wallace fixing maximum rates to be charged by marketing firms at the Kansas City stockyards. The secretary's order was issued under the packers and stockyards act and involved a reduction in commission rates.

The court declared that the commission firms were denied a full hearing and reasonable opportunity to know the government's claims, in spite of the fact that the existence of the marketing agencies was put in danger.

"The secretary," the court declared, "read the summary presented by appellant's briefs and he conferred with his subordinates who had sifted and analyzed the evidence. We assume that the secretary sufficiently understood its purport. But a 'full hearing'—a fair and open hearing—requires more than that. The right to a hearing embraces not only the right to present evidence but also a reasonable opportunity to know the claims of the opposing party and to meet them."

The Kansas City stockyards case was begun in 1932 but arguments were made before R. G. Tugwell, acting secretary of agriculture. The commission men submitted briefs but the government did not, a fact which the high court deemed important. The government also refused a request for a tentative report by the examiner as a basis for exceptions and arguments. Findings were prepared but the commission firms were given no opportunity to examine them and they were refused a rehearing.

"The maintenance of proper standards on the part of administrative agencies," the Supreme Court stated, "in the performance of their quasijudicial functions is of the highest importance and in no way cripples or embarrasses the exercise of their appropriate authority. On the contrary, it is in their manifest interest. For, as we said at the outset, if these multiplying agencies deemed to be necessary in our complex society are to serve the purposes for which they are created and endowed with vast powers, they must accredit themselves by acting in accordance with the cherished judicial tradition."

CHAIN PROMOTES MEAT USE

(Continued from page 13)

have been used in newspapers of Denver, Los Angeles, San Francisco and other cities. A Safeway advertisement in a Denver paper told consumers to "compare today's prices with those we advertised during August...you really should buy lots of meat at today's low prices—the stockers and feeders need and will appreciate your patronage."

A colorful Safeway poster portrayed

a diner sniffing the aroma of steak with the message, "Put more meat on your table—prices are down." Stores were supplied with pennants, window streamers and other special displays as well as the campaign material prepared by the Institute of American Meat Packers. Headquarters maintained a very close contact with all the managers while the drive was underway.

Currently, Safeway Stores is pushing the sale of lamb in more than 3,000 of its stores located in more than 22 states.

WAGE AND HOURS BILL

Status of the wage-hour bill remained uncertain this weekend as its proponents sought to bring it before the House through the rules committee. The House labor committee reported the bill last week. The rules committee blocked a wage-hour bill previously but it was brought to the floor by petition.

The bill provides for a graduated minimum wage beginning at 25 cents an hour and ranging up to 40 cents at the end of three years. Initially, the maximum work week would be 44 hours which would be decreased to 40 hours in two years. There are no differentials between sections, industries or employers, a fact which is expected to insure opposition from Southern congressmen. It provides for cooperation on the part of the Department of Labor with the Department of Justice in administration.

William Green, president of the American Federation of Labor, is giving the bill the full support of his organization. The federation head said an earlier wage-hour bill with sectional wage differentials and an administrative board with wide discretion had been "outrageous."

In reporting the bill the labor committee said that it would prevent the "vicious spiral of deflation which, if allowed to gather sufficient strength, may threaten the foundations of government." A minority report attacked the proposal as "arbitrary and discriminatory."

KEEBLER IN NEW QUARTERS

Keebler Engineering Co. moved to its own building at 1910 W. 59th st., Chicago, recently. This is a one-story daylight structure which President Elmer Keebler states will provide facilities for all departments, such as the designing, the engineering and the general offices.

COMPANIA SWIFT DIVIDEND

A quarterly dividend of 50c a share was declared today by Compania Swift Internacional. The dividend is payable June 1 to shareholders of record May 15, 1938.

PROCESSING POINTS for the trade

Handling Bellies

Considerable money can be saved or lost in cutting, trimming and handling There is quite a spread pork bellies. between the value of bellies and of belly trimmings and the latter should be kept at a minimum. An Eastern packer asks about handling bellies. He says:

Editor THE NATIONAL PROVISIONER:

We would like to have you describe good procedure in cutting, trimming and grading pork bellies.

Belly operations should be in the hands of careful and competent workmen. A speed up policy or careless supervision can result in loss of many dollars every day. Careless belly trimming can lose from 40 to 50 cents per hog. A 4-in. strip off the side of a 14/16 square cut seedless belly will weigh at least 1 lb. A workman by careless trimming can waste 2 lbs. per belly or 4 lbs. per hog.

These losses are equally real whether resulting from slip-shod work or from over-crowding or hurrying the men and, in the latter case, can more than offset any saving in labor costs.

After loins have been pulled sides are pressed flat by passing them through the belly roller. Fat back may then be removed easily and back side of belly will not need trimming. In some plants the backs are separated from bellies as they go through the roller and in others the side splitting knife is independent of the roller. Side splitting also may be done by hand.

Splitting and Trimming

The splitters must exercise good judgment in determining how each belly will grade before cut is made and must split to avoid additional trimming. Fancy bellies are split % in. beyond the scribe line; bellies for pickle cure, 1 to 11/2 in., depending on the average, and bellies for dry salt cure, 2 to 3 in.

Either bellies or backs may be favored in splitting depending on the price situation. When bellies are higher than fat backs, with no particular spread between averages of bellies or backs, sides should be split wide of scribe mark to favor bellies. Failure to do so means a loss of 15 to 20c per hog. With a wide spread between the averages in favor of light bellies and fat backs, sides should be split to favor backs. Failure to do so will result in losses as high as 50c per side or \$1 per hog.

Bellies are trimmed after splitting. Selected, well-trained men should be used for this work and they should be given time to determine how to handle each cut most advantageously. The work can be organized best if one man on the bench grades rough bellies and instructs trimmers on what to do with them. The bellies are trimmed and graded as fol-

FANCY BELLIES .- These should have no imperfections and should be uniformly thick. They should come from barrows or clear sows and belly side should be trimmed back to show a lean streak. The shoulder end should be trimmed to just clear the pocket or depression on the skin side. Flank end should be trimmed to clear the boot jack and flank cut % to 1 in. longer than the back to allow for shrink in smoking, but leaving a square appearance on the skin side. (The shoulder end is left on green commercial bellies which are square cut and seedless).

Fancy bellies should not exceed 1% in. thick on the 8-lb. and down and not over 2 in. on the 8-lb. and up, and should have a minimum thickness of not less than % in. at the thinnest point. Bellies should be carefully weighed and

after trimming the green range should be 6% to 9% lbs. on the 6/8 and 9% to 101/2 lbs. on the 8/10 averages. Where the spread in price will warrant, bellies of next higher grade or even heavier can be cut down by back strapping to fit a lighter average.

With the proper spread in favor of the lighter average bellies, the removal of 2 lbs. in shoulder brisket will make from 20 to 40c per hog. Failure to do so results in the same amount of loss. Bellies as high as 16 to 18 lbs. can be reduced considerably if they are not too thick and are otherwise acceptable.

Bellies are placed on table with skin side up when trimming the flank end and removing seeds. When handled in this manner the trimmer does not go too far after seeds or remove part of belly in trimming the flank. Edges of the bellies may be flattened out with a wooden pounder.

S. P. BELLIES .- A fancy grade of S. P. bellies should be sorted into averages with a 2-lb. spread from 4 to 10 lbs. They should be square cut and seedless and should have fairly smooth skins. They should have a maximum thickness of 2 in. and a minimum of % in. Briskets are not removed from this grade. Not so close grading is required as in fancy bellies for box cure. can be cut down where profitable in the same way as fancy bellies.

NO. 1 S. P. BELLIES .- These should be classified with a 2-lb. spread from 10 to 16 lbs. They are sold as wide bellies and are split into strip bellies when they are put in the smokehouse.

FANCY D. S. BELLIES .- These should average 14/16, 16/18, 18/20 and 20/25 lbs. They should be square cut and seedless although pink or white seeds will pass.

REGULAR D. S. BELLIES.—These include the bellies as cut from the side with a little touching up. The bootjack is not removed and seedy bellies are included. Averages run from 20 lbs. up with a spread of 5 lbs. in each average.

D. S. RIB BELLIES .- These are same as regular D. S. bellies except that rib is not removed.

SAUSAGE FROM FISH

in making sausage from fish as part

of a campaign to encourage Germans to

eat more fish. If successful results are

obtained the new fish sausage will be

produced for the market.

The state research office in Berlin, Germany, is carrying out experiments

A NEW LOAF LUNCHEON MEATS BREAKFAST SAUSAGE

The season is here for greater meat loaf demand! Among these tasty products is Beef a la Mode an original and pleasing loaf that will catch the public's eye and appetite.

Luncheon meats are always good sellers! Take the New England luncheon specialty, or the spiced luncheon meat. There is a lively demand for these items.

And don't forget the stimulation of wider use of sausage for breakfast-yes, and other meals.

Suggested formulas for these appetizing products may be obtained in reprint form. If you desire these formulas send the attached order blank accompanied by 25 cents in stamps.

THE NATIONAL PROVISIONER. Old Colony Bldg., Chicago, Ill.

Please send copy of reprint on "A New Loaf," "Luncheon Meats" and "Breakfast Sausage."

Name								*								*					
Street													*		*		*	*			
City											2	lt	8	ŧ	e						

(Enclosed find 25c in stamps.)

Here's the low-down on why YORK Track Doors are practically foolproof



Note the simple, but positive mechanism which operates the flap . . . keeps gasket on flap tightly compressed when door is closed.



Note minimum number of moving parts. No wonder York Track Doors are practically foolproof. With track doors, it's the "flap" that makes or breaks them. If it is an impractical contraption, although it looks interesting, it's useless.

Just look at the pictures of the radically new York track door flap and you'll see why so many of them are at work in leading packing houses. Here are six advantages they offer, you, too.

- 1 Foolproof, no adjustment necessary, nothing to get out of order.
- 2 Positive in action, both in opening and closing.
- 3 Track flap is fully opened with approximately 15 degree opening of main door.
- 4 Can be made inoperative without affecting the operation of the main door.
- 5 Improved appearance . . . nothing but the hinges are visible on outside of door.
- 6 Long life, because of simplicity of design, minimum number of moving parts which are made of special malleable iron.

Need Fittings, Calcium, Cork Products, Oil?

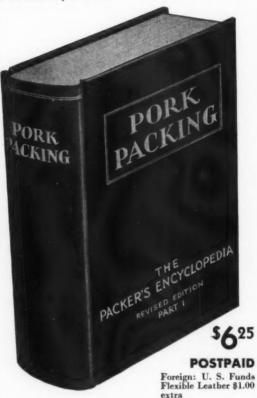
Let the nearest York Headquarters Branch quote you from stock. They can do that and if you're thinking of running new pipe, ask them to send one of their engineers to discuss the economies possible through using York Welding Flanges. Have you a copy of our new Cold Storage Door Catalog? The coupon will bring it. York Ice Machinery Corporation, York, Pennsylvania. Headquarters Branches throughout the World.

YORK ICE MACHINERY CORPORATION, YORK, PENNA. Please send me a copy of your new Cold Storage Door Co	
Name	
Street and Number	
CityState	NP 3-/

YORK Headquarters for Mechanical Cooling since 1885
REFRIGERATION AIR CONDITIONING

THE ANSWER TO YOUR Pork Packing Problems

will be found in this 360-page book. It is filled from cover to cover with practical ways of overcoming difficulties encountered in day-to-day operation of the pork packing division of the meat plant. Special emphasis has been placed on figuring of tests, and 100 pages of tables showing results are included. "Pork Packing" explains how you can apply the results to your operations. Savings in better, more efficient operation which can be effected when the lessons contained in this volume are applied will pay for the cost of the book many times over.



Here are the subjects that are discussed: Buying—Killing—Handling Fancy Meats—Chilling and Refrigeration—Cutting—Trimming—Cutting Tests—Making and Converting Pork Cuts—Lard Manufacture—Provision Trading Rules—Curing Pork Meats—Soaking and Smoking—Packing Fancy Meats—Sausage and Cooked Meats—Rendering Inedible Products—Labor and Cost Distribution—and Merchandising. Every phase of Pork Packing within the covers of one book!

Order Now! Book Department

THE NATIONAL PROVISIONER
407 South Dearborn Street, Chicago, Mineie

REFRIGERATION and Air Conditioning

Freezing MEAT

Why Cost of Refrigeration Is Relatively High

REEZING meat is a relatively expensive operation in comparison with merely cooling it. While most packers know this is true, few probably know why this is so, or fully appreciate how much more expensive freezing is.

Cooling is a process of extracting heat—of transferring a portion of the heat in the meat to the refrigerating medium. The unit of measurement of heat quantity is the British thermal unit, usually written B.t.u. It is the quantity of heat required to raise 1 lb. of water 1 deg. F.

When 1 B.t.u. is added to 1 lb. of water, temperature of the water is raised 1 deg. F. Conversely when 1 B.t.u. is removed from 1 lb. of water, temperature of water is lowered 1 deg. This heat, effect of which is indicated by a thermometer, is known as specific heat.

Specific Heat

Specific heat of water is designated as 1—that is, 1 B.t.u. is required to raise temperature of 1 lb. 1 deg. Specific heat of other substances is less than 1 indicating that less than 1 B.t.u. is required to raise the temperature of 1 lb. 1 deg. Specific heats of all common materials ordinarily cooled or frozen have been determined and are available in published tables.

How many B.t.u. must be removed from 100 lbs. of water to reduce its temperature 10 degs. F?

Extracting 1 B.t.u. from 1 lb. of water will reduce its temperature 1 deg. This problem then is—

100 (lbs. water) x 1 (specific heat of water) x 10 (degs. water is cooled) = 1,000 B.t.u.

Carrying the problem a little further, how much heat must be removed from 100 lbs. of pork to reduce its temperature from 72 degs. to 32 degs. F., the freezing point?

Cooling Pork

The same procedure is followed as in solving the previous problem. In checking specific heat of pork, however, we find it is .51 instead of 1, the specific heat of water. The solution then is—

100 (lbs. pork) x .51 (specific heat

of pork) x 40 (temp. drop) =2,040 B.t.u.

Now let's find out how much heat is removed from 100 lbs. of pork when its temperature is reduced from 72 degs. F. to minus 10 degs. F.

In this calculation a new factor enters—latent heat. And we must bear in mind that the specific heat of pork below freezing is not the same as that of the meat when it is being held above freezing.

Latent Heat

Latent heat is that heat which must be added to or removed from a product to change its state but which is not indicated by a thermometer. Water and steam at atmospheric pressure may both have a temperature of 212 degs. F., but to change water at this temperature to steam at the same temperature approximately 1,000 B.t.u. must be added to the water.

Water and ice both may have a temperature of 32 degs. F. To change water at 32 degs. to ice, however, 144 B.t.u. must be extracted from the water. Conversely, 144 B.t.u. must be added to 1 lb. of ice to change it to water at 32 degs. F.

Latent heats of various subjects have been determined and are available in published tables. These show that the latent heat of pork is 55 and that its



MODERN TRUCKS ADDED TO PACKER FLEET

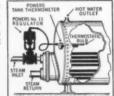
Two new International units recently placed in service by Arbogast & Bastion Co., Allentown, Pa. Bodies are refrigerated. They were built by the Boyertown Auto Body Works, Boyertown, Pa. Cab-over-engine model is used for local deliveries; the larger unit being employed for long distance hauling.





dividends. Write for Bulletin 2035.
The Powers Regulator Co.
Offices in 45 Cities. See your phone
directory. 2725 Greenview
Avenue, Chicago; 231 E. 46th
Street, New York City; 1808 West
8th Street, Los Angeles.

45 Years of Temperature Control



POWERS

WATER TEMPERATURE CONTROL



specific heat below freezing is .30.

To determine the heat removed from 100 lbs. of pork in reducing its temperature from 72 degs. F. to minus 10 degs. F. the problem must be considered in three parts—

1.—Heat extracted in lowering temperature from 72 degs. to 32 degs.

2.-Latent heat at 32 degs.

3.—Heat removed in lowering temperature from 32 degs. to minus 10 degs. The problem works out as follows:

1.—Heat removed per lb. from 72 degs. to 32 degs.

While removal of only 2,040 B.t.u. is required to reduce the temperature of 100 lbs. of pork from 72 to 32 degs. F., approximately more than three times as many B.t.u. have to be extracted to reduce the temperature from 32 to minus 10 degs. F. It will be seen, therefore, why freezing is such a relatively ex-

Specific and latent heats of various meat products follow:

	Specific Heat Above Freezing B. t. u. per lb.	Latent Heat B. t. u. per lb.	Specific Heat Below Freezing B. t. u. per lb.
Beef	0.68	86	0.38
Veal	0.70	90	0.39

Pork0.51	55	0.30
Mutton0.67	84	0.37
Poultry0.80	105	0.42

From these figures it is apparent that it is less costly to refrigerate or freeze pork than other meat products.

FINANCIAL NOTES

Kroger Grocery and Baking Co. has declared a quarterly dividend of 40 cents, payable June 1 to shareholders of record on May 10.

Jewel Tea Co. has declared a quarterly dividend of \$1, payable June 20 to shareholders of record on June 6.

Earnings of Burns & Co., Calgary, Canada, during 1937 declined sharply from those of the previous year, net income amounting to \$27,843 compared with \$195,385 in 1936. Reduction was attributed largely to strikes in the Pacific Coast plant early in the year, resulting in a loss of \$100,000, an increase in wages granted in March, 1937, amounting to \$270,000 and decline in inventory values. During 1937 domestic sales again showed an increase over the preceding year, but volume of exports showed a slight decrease.

General Foods Corporation reports net earnings of \$3,375,727, equal to 64 cents a share, for the three months ended March 31, compared with \$4,089,-988, or 77 cents a share in 1937.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, April 27, 1938, or nearest previous date compared with week ago.

	Sales.	High.	Low	-Clos	e.—
We	ek end	ed	200.11	April	April
A	pril 27	. —Apr	il 27.—	27.	20.
Amal. Leather. Do. Pfd	500	21/4	2	2	21/8
Do. Pfd	100	141/2	141/2	141/2	10
Amer. H. & L	1,300	3	2%	2%	2%
Do. Pfd			000		17%
Amer. Stores	300	814	834	814	8
Armour Ill	8,200	4%	4%	4%	4%
Do. Pr. Pfd	200	37	37	37	39%
Do. Pfd	000	***	***		94 1/2
Do. Del. Pid.	200	100	100	100	9178
Beechnut Pack.	200	100	100	100	94
Bohack, H. C	90	1/2	1 1/2	11/2	1077
Chick Co Oil	100	14	14	1.4	14 79
Childe Co.	1 400	416	416	417	41/
Codeba Deeb	900	1.4	1.4	2.78	7.4.9/
Cudany Pack	195	14	50	13	51
Do. Pfd Amer. Stores Armour III Do. Pr. Pfd Do. Del. Pfd Do. Dell. Pfd Becchnut Pack. Bohack, H. C Do. Pfd Chick. Co. Oil Cudahy Pack Do. Pfd First Nat. Strs. Gen. Foods	200	073/	973/	97.8/	971/
First Nat. Strs.	9 000	0.014	001/	0014	28%
Gen. Foods The Glidden Co. Do. Pfd	0,900	20 19	20 1/8	107/	20%
The Glidden Co.	2,300	10	1878	19 1/8	181/3 397/4
Gobel Co	600	214	214	214	21/4
Gr. A&P 1st Pfd.	. 25	120	120	120	120
Do. New	25	43	43	43	42
Hormel, G. A	50	191/2	19%	1936	18
Hygrade Food	300	1%	176	1%	1%
Kroger G. & B.	1,600	151/8	14 1/8	14 1/9	141/4
Michelberry Co.	1,000	274	214	914	21/4
The Glidden Co. Do. Pfd Gobel Co Gr. A&P 1st Pfd Do. New Hormel, G. A Hygrade Food Kroger G. & B. Libby McNeill Mickelberry Co. M. & H. Pfd	130	478	278	±78	374
Morrell & Co		***			24 7/9
Nat. Tea	300	3%	334	31/4	314
Morrell & Co Nat. Tea Proc. & Gamb	3,300	48		47%	481/9
Do. Pfd Rath Pack	10	1191/4	118%	1191/4	1181/
Safeway Strs	1 000	20%	155	15.57	17%
Do 5% Pfd	1,000	15 % 62	61	15%	16%
Do. 5% Pfd Do. 6% Pfd Do. 7% Pfd	40	71	71	71	73
Do. 7% Pfd	240	801/9	7934	80	81
Stahl Meyer Swift & Co					144
Swift & Co	5,150	17%	171/2	17%	16%
Do. Intl	2,250	25	241/8	25	25
Truns Pork U. S. Leather Do. A Do. Pr. Pfd	200	434	41/9	414	714 414 714
U. S. Leather Do. A Do. Pr. Pfd Wesson Oil Do. Pfd	900	7.54	7%	41/6 75/6 56	712
Do. Pr. Pfd.	200	56	56	56	90
Wesson Oil	1,400	301/4	301/4	301/4	29%
Do. Pfd					71
Wilson & Co	2,400	436	4	41/6	4
Do. Pfd			0 0 0		381/

pensive operation.

BUYER'S GUIDE to new machinery, equipment and supplies

FAN ROOF VENTILATOR

Gravity type and wind-driven roof ventilators, while efficient under favorable weather and draft conditions, cannot be expected to provide satisfactory ventilation at all times. The new De Bothezat fan roof ventilator has been developed to meet a demand for posi-tive, assured roof ventilation under every atmospheric condition. The new unit was designed from data gathered



POSITIVE VENTILATION

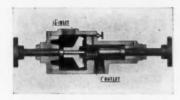
Fan and special features of design provide an air movement regardless of atmospheric conditions.

after scientific, wind tunnel tests, and special features of construction reduce resistance to airflow to a minimum.

Fan used is standard De Bothezat type "L," with the non-overloading power characteristic, and cannot overload motor under varying draft and pressure conditions. Motor is totally enclosed, ball bearing, designed specially for vertical operation. The unit is manufactured in sizes ranging from 14 to 48 in. fan diameter, providing a wide choice of capacities.

SAFETY SHUT-OFF VALVE

An automatic shut-off valve to be placed in the supply line above flexible hose used to convey compressed air, steam, gas or fluid under pressure, that immediately shuts off the supply when there is a break in the hose, or it becomes disconnected, is being manufactured by D. J. Murray Manufacturing



PROMOTES SAFE HOSE USE

Valve immediately closes in the event of a hose break and may be adjusted to automatically shut off flow at desired inlet pressure.

Co., Wausau, Wis. Device is sold under the trade name "Murray-Lorge."

Valve operates on the principle of equalization. As long as pressure at inlet and outlet are nearly, or exactly, the same, plunger is maintained in an open position by means of a spring, permitting air, steam, or fluid to flow around it in a normal manner. Plunger may be adjusted to automatically shut off flow at any desired pressure at the inlet, or size of break at or below the

Valve is designed as a safety appliance to promote efficient use of tools wherever flexible hose is used. It is compactly built and it is said it may be used indefinitely with little or no attention or maintenance expense.

NEW FAN DESIGN

A new line of propeller type fans, designed for use in duct systems and for other similar installations where resistance to air



flow is encountered, has been announced by Propellair, Inc., Spring-field, O. The entire line, it is said, has the non - overloading feature.

The new construction, together with the newly-

designed fan wheels, enables the equipment to economically handle duct jobs and to overcome resistance encountered in duct systems at a low first cost.

Fans are available in various sizes and have power ratings to give the desired results at various stages of pressure encountered over a wide range of

BALL BEARING BELT IDLER

An inexpensive belt idler of new design for carrying moderate loads of semi- and non-abrasive materials is among the new products announced by the Jeffrey Manufacturing Co., Columbus, O. Idler is for the conventional 3-pulley, 20 deg. troughing type made for 14-, 16-, 18-, 20-, 24-, 30- and 36-in. belts. Its ball bearings are of the commercial type, with a cork seal within a pressed steel labrynth dust cap.

Pulleys are 4-in, diameter welded steel pipe with formed steel gudgeons welded in ends. These gudgeons are



FOR MODERATE LOADS

Inexpensive conveyor belt idler for belts 14 to 36 in. wide.

connected within pulley by steel tubing which prevents loss of grease into pulley proper. Shafts are %-in. seamless tubing and are held by set screws with machine bored holes in stands. As these shafts are hollow, entire idler may be lubricated from either end through pressure fittings. Base angles are inverted to shed material.

BUSINESS PERSONALS

Walter H. Walker has been appointed sales manager of the Western display stand division of the Hinde & Dauch Paper Co., Sandusky, O. He has had many years' experience in designing and selling corrugated display stands and his excellent creative ability will now be directed to the sale of H & D "Selmor" displays. His offices are at 3301 West 47th Place, Chicago.

H. O. Reams and R. H. Glezen have joined the field engineering staff of the Kold Hold Manufacturing Co. Mr. Reams' experience in the electrical and mechanical refrigeration fields covers a long period in which he served as engineer, service director and sales pro-motion manager. His ability as an engineer is widely known in refrigeration circles.

"HOSING DOWN can't

Hold Up Production When We Use G-E

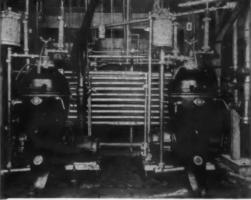
Splashproof Motors"



66 WE used to have trouble when we hosed down our equipment, because water splashed into the motors and damaged them. But that rarely happens now that we use splashproof motors. We can hose down our equipment and keep our plant clean without injuring the motors and thus risking production delays." This is typical of the statements of many users of this type of motor.

The General Electric splashproof motor was designed for packers, brewers, and dairymen who wanted a compact, good-looking, dependable motor that would not be damaged by splashing liquids. It keeps falling and splashing liquids from getting inside the motor, and at the same time provides for plenty of ventilation through large, shielded air openings.*

*For locations where the atmosphere is saturated with moisture, splashproof motors do not offer complete protection to the windings. Totally enclosed motors are recommended for such installations.



Typical application of G-E splashproof motors. Note water standing on floor and on motors

Resists Corrosion

Malleable- and cast-iron construction and special protective finishes make the G-E splashproof motor highly resistant to corrosion. The roomy conduit box is sealed by a waterproof gasket against the entrance of water or corrosive liquids.

Splashproof motors are available from warehouse stocks in many sizes and ratings. For specific information regarding applications of this or any other type of electric-motor drive in your plant, get in touch with the nearest G-E office or write to General Electric Company, Schenectady, New York.

FEATURES OF G-E SPLASHPROOF MOTORS

- 1. Protected against dripping and splashing liquids
- Double-end ventilation results in low-velocity cooling
- 3. Highly resistant to corrosion
- 4. Cartridge-type ball bearings
- 5. Indestructible cast-aluminum rotor
- 6. Bearings can be cleaned and greased while motor is running



Provisions and Lard

ARD futures at Chicago worked lower during the past week after showing a little more strength last weekend. The market lost ground on Monday and Tuesday on bearish hog news and easiness in grains and oil. There was a fair trade on Wednesday but the close was lower.

Prices for lard ranged lower on Thursday under scattered liquidation in May by longs and hedging sales by trade interests. There was a fair demand led by houses with Eastern connections and investment interest in September and October resulted in widening of premiums over May. The close was $2\frac{1}{2}$ @5 lower than on Wednesday.

Undertone has been barely steady during the past week and offerings have increased on the bulges. Commission house absorption has broadened on the set-backs, however, and scattered support has materialized. Packinghouse interests continued on the selling side, apparently hedging supplies. The open interest increased to around 58,000,-000 lbs. at one time.

Much of the trading has been in evening up in May lard prior to the first notice day and switching by May longs to later positions. There were lard purchases against cotton oil sales at times.

Good Export Demand

Hog runs have been liberal but not so large as a year ago. Cash trade was more or less satisfactory but without aggressive demand for hog products. Export movement of lard continued on a good scale, particularly to England, and some was going to Europe. Reports that the British government has accumulated some wheat, whale oil and sugar for "an emergency" attracted some attention, but there have been no indications that lard is on the British program.

Unsteady tone in the market continued to reflect the expectation that hog marketings will be comparatively liberal and product will continue to accumulate during the next two months. The extent of marketings will probably have much influence on lard prices. The market appears to be paying little attention to developments in Washington.

Receipts of hogs at Western packing points last week totaled 240,400 head compared with 225,895 head the previous week and 302,900 last year. Receipts at leading markets since January 1 have totaled 4,569,991 head compared with 4,862,170 head the same time a year ago.

Average price of hogs at Chicago at the beginning of the week was \$8.05 compared with \$8.60 the previous week, \$10.05 a year ago, \$10.45 two years ago

MARCH Meat IMPORTS Larger

Meat imports into the United States during March, 1938, showed considerable increases over those for January and February but were less than in March, 1937. Pork imports totaled 6,777,000 lbs., of which the bulk was ham. This was approximately three-quarters of a million pounds less than the import of pork meats in March last year. Imports of beef totaled nearly 6,000,000 lbs., most of which was canned beef.

Pork exported totaled 8,864,000 lbs., which was well above the imports and 3,700,000 lbs. above the export of March, 1937. Lard exports also showed large increases and for the year to date the total is 32,000,000 lbs. greater than in the corresponding January to March quarter last year.

Exports and imports as reported by the U. S. Department of Agriculture, are as follows:

	IMPORTS.			
	Mar., 1938.	Mar., 1937.	3 mos., 1938.	3 mos., 1937.
Pork-	1938.	1987.	1935,	1937.
Pork, fresh Hams, shoulders & bacon Pork, pickled, salted & other	5,960,477	2,121,944 5,094,635 355,329	1,722,425 10,899,175 1,237,847	5,545,082 13,056,082 932,579
Total pork	6,777,252	7,571,908	13,858,947	19,583,693
Beef-				
Beef, fresh Veal, fresh Beef & veal, pickled or cured	7,680 118,831	350,908 36,723 115,566 7,128,250	465,642 26,731 213,834 12,175,205	1,102,048 66,448 365,411 11,807,605
Total beef & veal	5,949,146	7,626,447	12,881,412	13,341,507
	EXPORTS.			
Pork-				
Fresh, carcasses, loins & other. Cumberland & Wiltshire sides. Hams & shoulders. Bacon Pickled Canned	5,159,080 585,846 1,366,462	574,628 14,008 8,215,920 815,742 444,896 545,636	3,134,730 32,303 10,991,658 2,035,431 3,118,829 2,648,662	1,466,493 28,843 7,544,654 789,921 1,856,081 2,189,887
Total pork		5,110,825	21,961,613	13,274,879
Beef-				
Beef & veal, fresh Beef, cured Beef, canned	698,414	512,799 643,677 341,020	811,168 1,787,870 787,229	1,128,600 1,296,126 1,023,139
Total beef & veal	1,278,935	1,497,498	3,336,267	3,447,865
Sausage-				
Sausage ingredients	288,404 103,519	282,455 $149,098$	592,917 325,483	771,674 842,612
Lard	16,047,087	7,375,853	52,784,550	20,749,709

and \$8.85 three years ago. Top hogs at Chicago on Thursday were at \$8.35 compared with \$8.75 a week earlier.

Average weight of hogs received at Chicago last week was 247 lbs. against 251 lbs. the previous week, 237 lbs. a year ago and 250 lbs. two years ago.

Corn-hog ratio for the week ended April 16 was 14.0 compared with 14.5 previous week and 7.3 last year. Current ratio continues to be favorable for active feeding operations.

PORK.—Demand was fair and the market was steady at New York. Mess was quoted at \$27.37½ per barrel and family at \$26.87½ per barrel.

LARD.—Demand was moderate and the market was irregular at New York. Prime western was quoted at 8.70@ 8.80c; middle western, 8.70@8.80c; New York City in tierces, 8½c, and tubs, 8%c; refined continent, 8%@9c; South America, 9½@9¼c; Brazil kegs, 9¼@9%c, and shortening in carlots, 10¼c,

with smaller lots quoted at 10 1/2 c.

At Chicago, prime steam cash was quoted at 8.20 nominal; prime steam loose, 7.70 asked, and raw leaf, 7.75 asked.

(See page 35 for later markets.)

BEEF.—Demand was fair and the market was steady at New York. Family was quoted at \$28.00 per barrel.

IMPORT TAX PROPOSED

A proposal to impose an equalization tax on all imports of products competing with or comparable to those of domestic origin, to bring their landed cost in the United States up to domestic cost of production, is being circulated in the Senate. Senate finance committee rejected the equalization tariff when it was suggested as an amendment to the revenue bill.

"BOSS" DEHAIRERS ARE STILL THE MOST ECONOMICAL

Their Performance Remains Unequaled



"BOSS" Dehairers clean hogs clean, removing all hair and scurf without the use of any further depilating equipment.

They are simple in design and construction and especially so in their efficient operation and maintenance.

Users who make it a point to obtain the best results, know that only a minimum amount of daily checking is required to maintain the utmost efficiency of their "BOSS" Dehairers.

If the scalding of the hogs is carefully regulated and the belt scrapers kept in perfect condition, the machine is bound to turn out hogs dehaired so completely as to meet the most rigid inspection.

Large users of "BOSS" Dehairers find that

this highly efficient equipment requires no additional mechanical operations to produce a perfectly cleaned hog.

"BOSS" Dehairers do a perfect job at all times. Hog skins bring top prices because they are kept in perfect condition—produce better profits because they are more economically processed.

In addition to the low cost of operating and maintaining the machine, there is no danger of broken backs and ribs, no separating of the lean meat from the fat, and there is that constant assurance of obtaining the best possible results.

Be one of the many hundreds who know that "BOSS" Dehairers give

Best Of Satisfactory Service



The Cincinnati Butchers' Supply Corporation

824 Exchange Ave., U. S. Yards, Chicago, Ill. Mfr. "BOSS" Machines for Killing, Sausage Making, Rendering

FACTORY: 972-2008 Central Ave. Cincinnati, Ohio

GENERAL OFFICE: 2145 Central Parkway, Cincinnati, Ohio

Hog Cut-Out Results

PRODUCT values were only slightly lower than a week ago but hog costs were less, resulting in better cut-out values. However, each of the two heavier averages shown in the test on this page cut at a loss of one dollar or more per head. If this were in a period when hog costs were likely to increase there would be less risk in cutting hogs at a loss but when hogs are likely to move at somewhat lower levels, the wisdom of starting green meats on their way through the plant at a cost handicap is to be questioned.

Low top for the week was \$8.30 with the closing top of \$8.35 and the high top of the period \$8.45, paid on Monday. Price spreads on good and choice hogs were narrow, with heavy butchers in small supply and in good demand. On the local market light butchers suffered the greatest decline because of weakness in Eastern shipping demand.

At the eleven principal markets receipts for the four days totaled 191,000 head, which was 11,000 more than a week ago, 11,000 more than a year ago and 10,000 less than two years ago. These receipts indicate only the trend of marketing and not the hog supply as a large percentage of the total are marketed direct throughout the country.

The test on this page is worked out on the basis of live hog and green product prices at Chicago during the first four days of the week just ended, average costs and credits being used.

EXPORTS EXPAND IN MARCH

Shipments of packinghouse commodities for export expanded substantially in March over February and largely reflected increased lard exports to the United Kingdom, according to the Federal Reserve Bank of Chicago. Demand for U. S. lard in the United Kingdom improved after the first week in March. Not only did landed stocks move in good volume but there was considerable increase in buying for current shipment as well as future delivery. Lard trade in Cuba, Puerto Rico and some of the South American countries also showed signs of improvement. Quotations for U. S. lard and meats were mostly under Chicago parity in Europe and England but elsewhere compared favorably with product values in the market in this country.

MEXICO BUYING MORE LARD

Volume of exports of U. S. lard to Mexico quadrupled during 1937, totaling 6,797,000 lbs. compared with 1,670,000 lbs. in 1936 and 1,114,000 lbs. during 1935, according to the U. S. Department of Commerce. Trade was on an even higher level during the first two months of 1938, a total of 1,801,000 lbs. having been exported to Mexico in January and February. Owing to a differential in customs duties, much of the lard has been exported to Mexico in tank car lots through Loredo.

BELGIAN MARKET FOR LARD

A product made from imported choice white grease but called "Belgian lard" is one of the food fats with which U.S. lard must compete in Belgium, according to the U.S. Department of Commerce. The greases are imported into Belgium from South America, Denmark and the Netherlands and are not subject to license tax or restricted by quotas. Belgium imported 349,209 lbs. of U.S. lard in 1937, compared with 1,629,949 lbs. in 1936.

ITALY'S MEAT IMPORTS UP

United States had a share in increased Italian imports of meat and livestock products during 1937, furnishing 1,427,000 lbs. of lard compared with 2,200 lbs. in 1936. Italy imported 166,664 cattle and 41,553 hogs, the greatest volume of livestock in a number of years. Imports of fresh and frozen meat amounted to 80,066,000 lbs. in 1937, or more than 26,460,000 lbs. above 1936. Lard imports totaled 2,769,000 lps. Lard imports into Italy during 1937 amounted to around 2,769,000 lbs.

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of April 23, 1938, totaled 871,225 lbs.; greases 258,400 lbs.; stearine none; tallow none.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on The National Provisioner Daily Market Service, cutting

perce	ntages taken :	from actual	tests in Chi	cago pian	(8.)			
Per C liv wt	e per	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
	-180-220 lb	8	22	0-260 lbs	8	26	0-300 lb	s.——
Regular hams14.6	00 14.9	\$ 2.09	13.70	14.9	\$ 2.04	13.40	14.8	\$ 1.98
Picnies 5.'		.66	5.40	11.3	.61	5.10	11.0	.56
Boston butts 4.6	00 16.4	.66	4.00	16.4	.66	4.00	16.4	.66
Loins (blade in) 9.5	80 18.5	1.81	9.50	17.0	1.62	9.00	16.3	1.47
Bellies, S. P		1.54	9.70	12.6	1.22	3.10	11.8	.37
Bellies, D. S			2.00	9.9	.20	9.90	9.7	.96
Fat backs 1.6	00 5.4	.05	3.00	5.6	.17	5.30	6.0	.32
Plates and jowls 2.1	50 6.0	.15	3.00	6.0	.18	3.30	6.0	.20
Raw leaf 2.:	10 7.4	.16	2.20	7.4	.16	2.10	7.4	.16
P. S. lard, rend, wt	80 7.7	.99	11.00	7.7	.85	10.20	7.7	.79
Spareribs 1.		.17	1.60	10.5	.17	1.50	10.5	.17
Trimmings 3.0	00 8.1	.24	2.80	8.1	.23	2.70	8.1	.22
Feet, tails, neckbones 2.	00	.07	2.00		.07	2.00		.07
Offal and misc		.34	****		.34			.34
TOTAL YIELD AND VALUE69.	50	\$ 8.93	70.50		\$ 8.52	71.50		\$ 8.27
Cost of hogs per cwt	\$ 8.25			\$ 8.20			\$ 8.01	
Condemnation loss	.04			.04		,	.04	
Handling & overhead	.75			.68			.62	
TOTAL COST PER CWT ALIVE	\$ 9.04			\$ 8.92			\$ 8.67	
TOTAL VALUE	8.93			8.52			8.27	
Loss per cwt	.11			.40			.40	
Loss per hog	.22			.96			1.12	



The Adelmann Method of boiling hams insures results because of unusual exclusive features. It cooks the ham in its own juice. Flavor, texture, appearance and quality are greatly improved.

Elliptical yielding springs eliminate cover tilting and exert a firm, wide, flexible pressure. Perfectly shaped, evenly molded boiled hams are always produced.

ADELMANN HAM BOILERS

Adelmann Ham Boilers are easiest to handle, quickest to operate, reduce shrinkage, and lower operation costs. They are simple to clean, last longer, perform better, produce the kind of boiled hams that really sell!

Adelmann Ham Boilers are made of Cast Alumi-

num, Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel, the most complete line available. Liberal trade-in schedules make it actually profitable to dispose of worn, obsolete equipment for new Adelmann Ham Boilers. Ask for booklet "The Modern Method" today.

ADELMANN—"The Kind Your Ham Makers Prefer"

HAM BOILER CORPORATION

Office and Factory, Port Chester, N.Y.

CHICAGO OFFICE: 332 South Michigan Avenue

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representatives: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto.

PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada from Atlantic and Gulf ports:

Apr	nded	Week ended pril 24, A 1987.	Nov. 1, 1987 to pril 28, 1988.
POR	K.		
To	bbls.	bbls.	bbls.
United Kingdom			65
Continent			59
Total		****	124
BACON AN	D HAM	8.	
	M lbs.	M lbs.	M lbs.
United Kingdom	3.275	4.832	96,009
Continent	25		1,982
West Indies	27	5	561 58
B. N. A. Colonies			56
Total	8,327	4,837	98,616
LAR	D.		
	M lbs.	M lbs.	M lbs.
United Kingdom	1,839	2,151	72,296
Sth. and Ctl. America		116	5,326 1,597
West Indies	14	21	4,606
B. N. A. Colonies		****	14
Other Countries			84
Total	1,928	2,288	83,923
TOTAL EXPORT	S BY	PORTS.	
		Bacon and	
From	Pork, bbla.	Hams, M lbs.	Lard, M lbs.
New York		194	871
Boston		20	158
W. St. John's		2,462	778
Halifax		651	121
Total Week		3,327	1,923
Previous Week		4,395	2,239
2 weeks ago		4,781	2,780
Cor. week 1937		4,837	2,289
SUMMARY NOV. 1, 198	37 TO A	PRIL 28,	1938.
	1937-1	938. 19	36-1937.
	2001.7	-	40

MEAT IMPORTS AT NEW YORK

For week ended April 22, 1938:

Point of origin.	Commodity.	Amount Ibs.
—Beef ex —Tinned —Tinned —Tinned	corned beef tract in tins cooked ham roast beef brisket beef	. 5,040 . 13,813 . 36,000 . 3,600
-Tinned sp -Tinned lu	im in tinsiced hamncheon meat	1,584 1,932
Brazil-Canned cor.	ned beef	148,128
-Smoked b	led pork cutsacon	4,791
Denmark-Liverpas	te in tins	720
	ausage in tins	381
Estonia-Cooked he	am in tins	94,185
-Tinned -Tinned -Smoked	cooked pork butts cooked ham cooked sandwich meat. sausage	56,838 4,128 8,000
-Smoked s	am in tinsausage	830
Hungary-Cooked	ham in tins	58,022
Irish Free State-8	moked bacon	2,663
Italy-Salami		
-Smoked	ham in tins bacon ham it bellies	2,172
Paraguay—Canned —Canned	corned beef	20,250
-Tinned code -Cooked luctured spS. P. buti -Tinned code -Cooked ve	m in tins	27,432 26,653 504 6,600 2,500 468
Rumania-Cooked	ham in tins	84,354
Uruguay-Canned	corned beef	288

Phicago Provision Markets

FUTI	JRE PR	ICES	
SATURDA	Y, APRII	23, 1938.	
Open.	High.	Low.	Close.
LARD-			
May 8.50 July 8.75@8.771 Sept 8.9714 Oct 9.0214 Jan CLEAR BELLIES—		8.471/2 8.70 8.921/2 9.00	8.47½b 8.72½b 8.95ax 9.00 9.00ax
May July	****	****	10.50n
July			10.75n
LARD- MONDAY	Y, APRIL	25, 1938.	
May 8.40 July 8.65 Sept, 8.85 Oct 8.95 Jan			8.35b 8.621/4ax 8.821/4b 8.90ax 8.971/4ax
May	***	****	10.50n
July	****		10.101
LARD-			
May 8.30 July 8.571/3 Sept 8.771/3 Oct 8.821/3 Jan. 8.70 CLEAR BELLIES—	8.30 8.571/4 8.771/6 8.821/4		8.25ax 8.47½b 8.70b 8.77½-80 8.70
May July			10.45ax
July	****		10.70ax
LARD-WEDNESI	DAY, APR	IL 27, 193	8.
LARD— May 8.22¼-20 July 8.47½ Sept 8.70 Oct 8.75 Jan CLEAR BELLIES—	****	8.20 8.45 8.67 % 8.75	8.20ax 8.45 8.67½ b 8.75–773 8.70n
May July	****	****	10.421/ax 10.70ax
-			
LARD-			
May 8.17% July 8.42% Sept 8.67% Oct 8.75 Jan	8.22½ 8.45 8.67¾ 8.75	8.121/3 8.871/3 8.621/3 8.70	8.15 8.42% ax 8.62% 8.72% 8.67% ax
May			10.35ax
July		****	10.65ax
FRIDA		29, 1938.	
LARD— May 8.12½ July 8.40 Sept 8.62½ Oct 8.70 Jan 8.55	8.15 8.40 8.621/4 8.721/2	8.021/a 8.30 8.521/a 8.65	8.05-021/3 8.321/4 ax 8.521/3 b 8.65 ax 8.55

LIVERPOOL PROVISION PRICES

Key: ax, asked; b, bid; n, nominal; -, split.

CLEAR BELLIES-

Prices of first quality product at Liverpool for the week of April 13:

	Apr. 13, 1938. per cwt.	1938.	Apr. 14, 1937. per cwt.
American green bellies.	.\$15.00	\$14.96	\$16.98
Danish Wiltshire sides.	. 23.88	23.27	20.81
Canadian green sides	. 20.78	20.72	18.25
American short cut green	. 20.34	20.26	20.70
American refined lard	. 11.17	11.02	14.78

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended April 23, 1938, were:

		Week Apr. 28.	Previous Week.	Same Week '87.
Cured	meats.	lbs.15,051,000	12,285,000	13,695,000
Fresh	meats.	lbs. 47,758,000	42,192,000	40,807,000
Lard,	lbs	2,099,000	2,122,000	1,969,000

CASH PRICES

AMS.	4C T
Freen.	*8.P.
1634	19
15%	1714
1514	

Freen.	*B.P.
1514 @1514	1514
1514	15 15
15% @15%	
10%@10%	****
Freen.	*8.P.
18%	181/4 171/4 161/4
16%	1614
16%	16
16%	16
1514	151/4 151/4 15
14%	15
1436	14%
Green.	*S.P.
11%	12
11/2	1133
1114	117
11%	111%
edless)	
Green.	*D.C.
1614	17%
	16
1316	1414
124	1414
11%	18
1 new cure.	
Clear.	RD
11%	
11	****
10%	10% 10% 10% 10%
10%	10%
101/4	10%
10%	10%
	6%
	6%
*********	6%
	77
MEATS.	
.35-45	9%1
.85-45	9%1
. 0- 8	9% I
4-8	778
. 4- 8	
. 4- 6	81/2
35-45 .85-45 .6-8 .4-6	834
	114% Green. 111% 1114 1114 1114 1114 1114 1114 111

GERMAN HOGS AND LARD

Top hogs at Berlin were quoted at \$17.23 per cwt. during the week of April 13, 1938; at \$17.23 per cwt. for the week ended April 6, 1938, and at \$16.79 the week of April 14, 1937. Lard in tierces at Hamburg was quoted at \$10.27 per cwt., \$10.02 the previous week and \$13.61 a year earlier.

There Is A "WILLIAMS" Mill For ... Every By-Product-**Grinding Job**



FEATURES INCLUDE

- . RENEWABLE GRINDING PLATE
- a ANTI-DULLING DISCS
- A CHISEL EDGE HAMMERS
- . QUICK CHANGE SCREENS . HINGED COVER
- . GREASY CRACKLINGS DO NOT CLOS

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2708 North Ninth St. ST. LOUIS, MO.
Sales Agencies in All Principal Cities Including

CHICAGO W. Van Bu

SAN FRANCISCO 326 Rigito Bldg.

No grinder made equals the "AK" for grinding meat scrap, cracklings, tankage and similar products. Not only will it grind

high grease content material to 8, 10 and 12 mesh fineness, but

it also does so with less power and keeps the material cooler than by any other method. The chisel edge hammers cut through

and grind with less effort and have no trailing edge to rub, heat by friction and cause the

Nine sizes of the "AK" grinder are available for every by-product grinding job.

grease to flow.



M & M HOG Reduces Cooking Time 1/3 to 1/2!

> SAVES STEAM. POWER, LABOR

CUTS RENDERING COSTS-Grinds fats. bones, carcasses. viscera, etc. - all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and

moisture content readily. Low operating cost. Big Savings! Increases melter capacity. Sizes and types to meet every require-ment. Write for Bulletins.

MITTS & MERRILL

Builders of Machinery Since 1884 1001-51 S. Water St., Saginaw, Mich



NO HOG TAX FOR DEALER

A meat retailer's attempt to recover hog processing taxes which he claimed he had paid Swift & Company under the original agricultural adjustment act, failed this week when the U.S. Supreme Court refused to pass upon a ruling of the seventh circuit court of appeals, affirming a dismissal of the dealer's complaint on the ground that there was no cause for action because the retailer did not pay the processing tax.

Abe Cohen, Louisville, Ky., meat retailer, contended that he and other dealers paid to Swift & Company a total of \$43,981,677 in processing taxes which were included in the price of meat products, and that after invalidation of the adjustment act the packer recovered \$8,708,999 in taxes impounded while the law was being contested.

Court decisions refusing to admit dealer's processing tax claims have affirmed the meat industry's position, taken when the AAA was declared unconstitutional, that purchasers bought meat-not taxes. Meat was offered at

a price and accepted. Processing tax was only one of many levels and other expenses of doing business. It was not the custom of the industry to sell expense of doing business but to sell meats at a price agreeable to both buyer and seller.

BUSINESS HEADS OFFER AID

President R. H. Cabell of Armour and Company was one of 16 industrial and banking leaders who offered President Roosevelt cooperation and consultative aid this week in efforts to bring about the resumption of normal industry. A statement by the business group declared that the President and Congress have recently recognized that it is the responsibility of government to protect and encourage proper functioning of business

"The President has clearly indicated," said the statement, "that he believes that America's continued prosperity requires closer cooperation between business and government. The periods of over-production to which he referred would be substantially alleviated if the government engaged in continuous consultation with business leaders and encouraged them to take the initiative to develop and stabilize their respective industries. We pledge ourselves to aid to the fullest extent of our ability in such efforts of consultation and cooperation. . . ."

CAR SPOTTING ALLOWANCE

Orders of the Interstate Commerce Commission prohibiting railroads from making terminal allowances to large industries for self-performed car spotting services within their own plants were upheld by U. S. Supreme Court this week. This is the third time that the court has approved such commission orders (see THE NATIONAL PROVISIONER for May 22, 1937, page 18).

In the past carriers have spotted cars in industrial plants with no extra charge. Where plant engines did the spotting an allowance was made.

BEMIS BEEF BLEACHING

The choice of hundreds. More durable, highly absorbent. A real sales builder. Free sample.

BEMIS BRO. BAG CO. . ST. LOUIS . BROOKLYN

GEO. H. JACKLE

Rroker

Offerings Wanted of: Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave. New York City

Tallows and Greases

TALLOW .- While there were indications of a fair trade in extra tallow at New York during the past week at 51/4 c, delivered, or unchanged from the previous week, it was difficult to estimate turnover. Producers reported moving stuff in their regular channels, but it was said that soapers were not inclined to come up in their ideas for supplies. There were indications of a speculative short interest in the market which must be satisfied sooner or later. Even should the latter bring about higher prices, however, reports in the trade indicate doubt that consumers will follow any advance. Generally steady trading conditions are anticipated pending some new development or change in the general trend of commodity values.

At New York, special was quoted at 4%c and edible in packages at 6@6%c. Edible tallow was offered Chicago to New York on a basis of 5%c. f.o.b.

Foreign tallow was unchanged with South American No. 1 offered at 4%@ 4½c; No. 2, 4½@4%c, and edible, 4%@4%c, all c.i.f. New York.

Tallow futures at New York were 10 lower to 5 higher on the week. July traded at 5.60 and September at 5.70 to 5.60.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, April-May shipment, was 3d higher at 22s. Australian good mixed, April-May shipment, was unchanged at 19s 3d.

There was not much change in the tallow solution at Chicago during the week as offerings were light and trade scattered. Some grades were off a little. Special sold last weekend at 5c, Chicago. A little outside prime reported moving early at 5%c, Cincinnati; car edible reported on River at 5%c, delivered, to Prime salable at midweek at soaper. 5 1/4 c, Chicago and Cincinnati, with large producers asking 5 1/2c. Edible sold at 5 1/8c, f.o.b. shipping point; No. 3 sold 4%c, Midwest point. Tank No. 1 sold at 4%c, Chicago on Thursday and special at 5c, f.o.b. on Wednesday. Chicago quotations, loose basis, on Thursday were:

Edible	tallow				٠	۰			٠	۰								٠	5%@	51/4
Fancy	tallow	0						٠								0	٠		5%@	51%
Prime	packers													×			×		540	51/8
Specia	tallow																		4%@	5
No. 1	tallow			۰	0	0		0					۰				0	0	0	4%

STEARINE.—The market was active, steady and unchanged at New York. The last business was at 6c for oleo, ex-plant.

The market was quiet but steady at Chicago with prime quoted at 61/4 c.

OLEO OIL.—Demand was rather quiet and the market was easier at New York. Prices were off % to %c and extra was quoted at 7%@8%c; prime

7%@7%c, and lower grades, 6%@7%c.

The market was quiet but steady at Chicago with extra at 81/2@81/4c.

(See page 35 for later markets.)

LARD OIL.—Demand was quiet and the market was barely steady with raw materials at New York. Prices were ½ to %c lower. No. 1 was quoted at 8½c; No. 2, 8½c; extra, 9½c; extra, No. 1, 8%c; extra winter strained, 9½c; prime edible, 11½c, and inedible, 9%c.

NEATSFOOT OIL.—Demand was quiet and the market was barely steady at New York with prices unchanged to %c lower. Cold test was quoted at 164c; extra, 9%c; extra No. 1, 8%c, and pure, 11%c.

GREASES.—With demand fair and offerings light, greases at New York developed further strength. Sales of yellow and house were reported at 4%c, or up 4c from business a week ago. Offerings continued light and were firmly held on the advance. There were indications that producers were in a rather comfortable position for the immediate future. There was no evidence, however, that soapers were willing to climb any higher for supplies and this made a waiting market. Steadiness in tallow attracted some attention.

At New York, yellow and house were quoted at 4%@4½c; brown, 3%c, and choice white, 5½c, nominal.

Some grades of grease were up a little at Chicago. Trade was slow and scattered. Yellow sold last weekend at 4%c, Chicago. Buyers and sellers apart on choice white. Bid of 3%c, Cincinnati, for brown on Monday. Car yellow sold Tuesday and Wednesday at 4%c, Chicago. White grease sold at 5%c, Cincinnati, and earlier at 5%c, Chicago, late June delivery. Tank white reported Thursday at 5%c, Cincinnati; brown sold Wednesday at 3%c, f.o.b. Chicago, and 3%c, Cincinnati. Chicago quotations, loose basis, on Thursday

Choice white	grease.		 	5%@ 5	%
A-white grease			 	5 @ 5	1/4
B-white grease			 	4%@ 5	
Yellow grease,	10-15	f.f.a.	 	@ 4	%
Yellow grease,	15-20	f.f.a.	 	@ 4	%
Brown grease			 	3% @ 4	

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, April 27, 1938.

Ground fertilizer tankage sold at \$2.50 and 10c, and unground feeding tankage sold at \$2.60 and 10c, f.o.b. local shipping points, and stocks are very light. Recent sales of unground feeding tankage were made at \$2.65 and 10c, and \$2.70 and 10c, f.o.b., New England

shipping points, with only one car being offered at latter price.

There is hardly any demand for dried blood. Last sales in carload lots were made at \$2.65 per unit of ammonia, f.o.b. sellers' plants. There are one or two cars offered at this price.

Dry rendered tankage has taken quite a jump in price and considerable business has been done in South American productions at 65c per unit, c.i.f. North Atlantic Coast ports.

BY-PRODUCTS MARKETS

Chicago, April 28, 1938.

By-products markets showed some activity with a tendency toward stronger prices early, but some weakness on the last day under report.

Blood.

Blood sold at \$2.75. Sellers asking \$2.85.

\$4.00.															nit	
Ungrou	nd	 											-	_	@ 2	

Digester Feed Tankage Materials.

Market quiet with second quality 6 to 10% ammonia tankage at \$2.25 & 10c.

Unground, Unground,	10 to 12%	ammonia\$2.5	0@2.60 & 10c
quality .			@2.75 & 10c
Liquid stic	ck		@2.00

Packinghouse Feeds.

Prices unchanged to stronger. Outlet good and current stocks declining.

	Carlots, Per ton.
Digester tankage meat meal, 60%\$	@42.50
Meat and bone scraps, 50%	@35.00
Special steam bone meal	@35.00

Bone Meals (Fertilizer Grades).

Prices unchanged, but market firm at quoted prices.

			Per ton.
		50\$	@16.00

Fertilizer Materials.

Market continues quiet and nominal.

	Per ton.
High grd. tankage, ground, 10@11% am	@ 2.50 & 100
per ton	@15.00
Hoof meal	@ 2.50

Dry Rendered Tankage.

Crackling market quiet.

Hard press	ed and e	xpeller ung	ground.	
per unit	protein		ground, \$.521/2@	.55
Soft pred.		. grease &		37.50
Soft pred.		. grease &		80.00

Gelatin and Glue Stocks.

Gluestock markets quiet and prices

nominal. Quotations on l.c.l. basis. Carlot prices higher

	Per ton.
Calf trimmings\$	@25.00
Sinews, pizzles	@18.00
Cattle jaws, skulls and knuckles	@18.00
Hide trimmings	@14.00
Pig skin scraps and trim, per lb., l.c.l.	5c@ 5% c

Horns, Bones and Hoofs.

Nominal market on horns, bones and

							Per ton.
Horns, according	to	grad	de			8	45.00@75.00
Cattle hoofs							
Junk bones							14.00@15.00
(Note-foregoi	ng	pric	es	are	for	miz	ed carloads
of unassorted ma	ter	rials	ind	ica	ted	abov	e,)

Animal Hair.

Hog hair market quiet. Crude winter take-off \$60 per ton delivered. Summer take-off \$30 per ton, c.a.f. Chicago.

Coll and field dr	ied hog	hair.		 1%c@8c	
Processed black	winter,	per	lb	 5c @61/	60
Cattle switches,	each*			 1%c@2c	

^{*}According to count.

FERTILIZER PRICES

BASIS NEW YORK DELIVER	Y.
Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports, May-June shipment	@29.50
Blood, dried, 16% per unit	@ 2.65
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory	3.00 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.l.f. spot	@44.00 @45.00
Fish scrap: acidulated, 7% ammonia, 8% A. P. A., f.o.b, fish factories	2.25 & 50c
Soda nitrate, per net ton: bulk May-June	@27.00
in 200-lb. bags, May-June	@28.30
in 100-lb, bags, May-June	@29.00
Tankage, ground, 10% ammonia, 10% B. P. L., bulk	2.50 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	2.60 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.l.f	@21.00
Bone meal, raw, 41/3% and 50%, in bags, per ton, c.i.f	@27.00
Superphosphate, bulk, f.o.b. Balti- more, per ton, 16% fat	@ 8.50
Dry Rendered Tankage.	
50% unground	@60c
60% unground	@65e

TALLOW FUTURE TRADING

Tallow transactions at New York:

	SATURDAY,	APRIL	23, 198	8.
		High.	Low.	Close.
April				5.25@5.50
May				5.30@5.55
June				5.35@5.55
July				5.40@5.60
Sept.	it	5.60	5.60	5.50@5.65 $5.55@5.70$
	MONDAY,	APRIL	25, 1938	
April			****	5.25@5.50
				5.25@5.45
	************		****	5.30@5.50
			****	5.40@5.46
	16		****	5.40@5.55
septe	mber	****		5,45@5,60
	TUESDAY,	APRIL	26, 1938	
April	*************			5.35@5.60
May				5.50@5.65
June				5.60@5.75
July				5.65@5.80
	18			5.70@5.85
Septe	mber			5.75@5.90
	WEDNESDAY	, APRI	L 27, 19	38.
April				5.30@5.55
May				5.40@5.60
June				5.45@5.60

July																							M						30		5.55@5.6 5.60@5.7	
Septe	mber		ľ	r											5.70			5.70		5.70	U											
						r	I	£	τ	J.	B	H	8	I),	A	ľ	¥		A	U	P	B	II	L	2	8,		19	38		
May									۰		4																				5.10@5.8	
June												0			,									0							5.20@5.8	
July																					1 1		. (5.27@5.4	
Augu								۰		۰					0	0	0						0 1								5.30@5.4	
Septe			ЭĘ																		Ð.	. 1	51	9			5.	Ę	50		5.40@5.5	
Octob	e	2					0 1	b	٥					, ,	0	•							0 0	0							5.40@5.5	5
							1	c	B		Ľ	D	1	A	3	č			A	P	1	R	I	L	2	8,		1	93	8.		
May											ĺ																				5.10@5.8	15

nly		5.25@5.40
uly	 ****	0.20@0.40

COTTON OIL IN MARGARINE

Thirty per cent more cottonseed oil was used in manufacture of margarine in February, 1938, than in the same month last year, according to the U.S. Bureau of Internal Revenue. A total of 16,791,787 lbs. was used in February compared with 12,911,120 lbs. in February, 1937. Margarine containing cotton oil as its basic fat was first made in 1932, the total used in that year being below the amount used in February,

During the first two months of 1938 there was an increase of 361/2 per cent in use of cotton oil in margarine compared with 1937. In addition, there have been increases in amount of other American products, such as milk, soybean and peanut oils and oleo stearine, used in margarine. Less imported fats and oils are being used in its manufacture.

ATTACK RESTRICTIVE LAWS

State or federal laws which bar or. impede the free movement between the states of healthful and wholesome food were condemned as unsound and un-American by the Arkansas legislature in a concurrent resolution last month. Resolution pointed out that such laws raise artificial barriers between the states in disregard of national unity and may create a demand for retaliatory legislation in states which find their products affected.

See Classified page for bargains.

MARCH FRESH MEAT PRICES

NEW YORK

M

Choice, 400-500 lbs.1.....\$14.48 \$13.92

Whol	esale	fresh	meat	prices	for	Who
farch,	1938,	with o	compari	sons:		March
		BEE	W.			
			Mar., 1938.	Feb., 1938.	Mar., 1937.	Steam

500-600 lbs	14.80	18.92 14.81 14.81	18.69 18.80
Good, 400-500 lbs. ¹ 500-600 lbs. 600-700 lbs. 700-800 lbs.	18.74 14.04	12.96 12.96 13.24 13.24	15.58 16.18 16.31 16.42
Medium, 400-600 lbs.* 600-700 lbs		$12.02 \\ 12.18$	14.14 14.17
Common, 400-600 lbs. 2		11.30	12.75
Cow-All wts			
Choice Good Common Common	12.25	11.34 10.52 10.02	13.08 11.88 10.80
VEAL CARCAS	SSES.		
Veal-All wts			
Choice	14.95 13.13	18,40 16,86 14,95 13,05	15.89 14.15 12.10 10.61
Calf-All wts			
Choice	*****	14.59 12.98 11.82	*****
Lamb-	UTTON.		
Choice 98 the down	18 33	15.90	20 28

Choice, 38 lbs. down..... 18.33 15.90 20.28 39-45 lbs. 17.70 14.76 19.48

	16.99 17.69	13.69	18.71
39-45 lbs	17.05	13.91	18.57
46-55 lbs	16.36	12.99	17.88
	16.48	13.91	17.97
Common, all wts	15.32	13.04	17.22
Mutton (ewe)-70 lbs. down-			
Good	10.82	8.59	12.28
Medium	9.78	7.59	10.92
Common	8.71	6.65	9.49
FRESH POI	RK.		
Hams, 10-14 lbs. av	19.20	19.72	20.12
	20.27	17.45	20.75
	19.71	16.95	20.23
12-15 lbs. av		15.86	19.10
16-22 lbs. av	17.27	14.39	16.58
Shoulders, N. Y. Style-			
skinned, 8-12 lbs. av	15.32	14.70	16,44
Picnics, 6-8 lbs. av			****
Butts, Boston style-			
4-8 lbs. av	18.08	16.58	19.31
Spareribs, half sheet		12.84	13.62

Wholesale fresh meat prices for , 1938, with comparisons:

BEEF.	Mar.,	Feb.,	Mar.,
Steer-	1938.	1938.	1937.
Choice, 400-500 lbs. ¹		\$13.42 18.42 14.04 14.04	\$17.07 17.07 17.78 17.91
Good, 400-500 lbs. 1		12.40 12.40 12.80 12.80	15.18 15.22 15.55 15.67
Medium, 400-600 lbs.s 600-700 lbs	12.77	$\frac{11.55}{11.94}$	18.33 18.34
Common, 400-600 lbs.3	11.77	10.92	11.90
Cow-All wts			
Choice Good Medium Common	11.25	11.08 10.52 10.02	12.08 11.08 10.08
VEAL CARCA	SSES.		
Veal-All wts			
Choice Good Medium Common	11.88	15.70 14.69 13.28 11.41	13.88 12.88 11.77 10.57
Calf—All wts.—	20100		40101
Choice	*****		*****
Medium		****	*****
LAMB AND M	UTTON	ſ.	
Lamb— Choice, 38 lbs. down 39-45 lbs	17.46 16.94 16.44	14.80 14.20 13.65	19.82 18.64 18.22
Good, 38 lbs. down 39-45 lbs	16.46 15.94	13.80 18.20 12.55	18.40 17.68 17.86
Medium, all wts	15.26	12.82	17.04
Common, all wts	14.76	12.82	16.26
Mutton (ewe)-70 lbs. down-	-		
Good	9.61 8.51 7.46	8.50 7.50 6.50	11.84 10.26 9.05
FRESH PO	RK.		
Hams, 10-14 lbs. av	18.86 17.84	16.85 16.95 15.95 14.95 13.58	17.88 20.39 19.45 18.39 17.35
Shoulders, N. Y. Style-	20.22	20.00	21.00
skinned, 8-12 lbs. av Picnics, 6-8 lbs. av	14.34	13.10	15.80
Butts, Boston style-			
4-8 lbs. av Spareribs, half sheet	$17.26 \\ 12.96$	$15.30 \\ 11.92$	18.79 12.98

1 Weight range in 1937: 300-500 lbs. 2 Weight range in 1937: 500-600 lbs. at New York; 300-600 lbs. at Chicago. 2 Skin on at New York and Chicago.

Vegetable Oils

COTTONSEED oil futures at New York developed a reactionary trend this week after showing considerable firmness during the latter part of last week as a result of short covering in May delivery and commission house buying and covering in the later months. Prices sagged about 1/4c per pound under evening up in the May position by longs prior to the first May tender day and liquidation and selling inspired by unsteadiness in lard.

The fact that cash oil demand continued rather quiet also had a depressing effect on oil, as did general unsteadiness in commodities and securities.

Some believed that May tenders would be forthcoming and that additional liquidation would result. There were also claims in the trade that some Eastern processors were long of May futures and wanted the oil on contract.

There was enough uncertainty to encourage an awaiting attitude and the market settled back since there was nothing very strengthening in the news. However, no great weakness was displayed. Prices declined stubbornly and met a scattered demand on a scale downwards and speculative short covering.

Poor Weather Continues

Unfavorable rainy weather in the Western cotton belt and firmness in cotton furnished some support for cottonseed oil, as did increasing complaints of delay in the new crop preparations and need for replanting in the West due to the April frosts.

Cotton oil was in an unfavorable competitive position compared with lard and some of the other oils. There was more consideration of the possible loss of shortening trade to pure lard.

Many in the trade believed that price developments in the near future depend to no little extent upon action of lard prices and the weather conditions for the new crop. Since the crop will be smaller, owing to acreage control, any continued unfavorable weather might have more than the usual influence on the oil market.

The bearish element in oil stressed the prospect for a larger carryover at the end of the season than a year ago. They also pointed out that hog marketings are expected to be heavier in the next few months than a year ago. Between oil and lard, therefore, there is little likelihood of any shortage materializing.

Imports of foreign cottonseed oil during the first half of April were estimated at 7,500 bbls. In April, 1937 imports were around 44,000 bbls.

COCONUT OIL.—Offerings were around 3½c at New York. With com-

petitive oils coming in for more attention some crushers showed a willingness to trade at that level. A price of 34c was asked for coconut oil on the Pacific Coast.

SOYBEAN OIL.—Seller's ideas were around 5%c at New York and there were unconfirmed reports of some business having passed at that level.

CORN OIL.—Interest in this market was not broad and prices were quoted at 7c nominal, New York.

PALM OIL.—Demand was small at New York and the market was steady. Nigre was quoted at 3.3c and Sumatra at 34c.

PALM KERNEL OIL.—Dutch oil was quoted at 3.85c and English oil at 4c, New York, but demand appeared very quiet.

OLIVE OIL FOOTS.—Spot foots were held at 7½c and forward at 7c, New York. There was a possibility of shading these levels.

PEANUT OIL.—Crude oil was quiet at 7¼c, New York. The peanut market has been easier of late but demand has improved at the lower levels.

COTTONSEED OIL. — Valley and Southeast crude were quoted Wednesday at 6%c nominal; Texas, 6%c nominal at common points, Dallas, 6%c nominal.

Market transactions at New York:

Friday, April 23, 1938

			17 11	age—	-(1)	OBINE-	
		Sales.	High.	Low.	Bid.	Asked.	
May		34	848	842	844	a 845	
June	0				840	a non	1
July		54	840	828	838	a 39t	c
Aug.					835	a non	1

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., April 28, 1938.—Cotton oil futures were ½c to ½c lb. below a week ago, due to declining hogs and lard. Crude steady; 6¾ @7e lb. Valley, with the latter necessary where more than a few tanks are desired. Bleachable, firm. With much smaller imports of competitive oils, recent backset to cotton planting, and reduced acreage, steady to higher markets are expected, although April consumption probably will be disappointing.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, April 28, 1938.— Forty-three per cent cottonseed cake and meal, Dallas basis, for interstate shipments, \$21.75. Prime cottonseed oil 6½@6%c.

Sept.		36	836	822	835	8	trad
Oct.		29	835	823	831	a	834
Nov.					830	a	nom
Dec.		49	831	815	827	a	trad
		-					
				ril 23,	1938		200
May		3	848	847	844	a	846
June	٠				840	a	nom
July	0	9	839	838	838		trad
Aug.					835	-	nom
Sept.		9	834	832	834	a	
Oct.		8	833	829	832		trad
Nov.					830	-	
Dec.		16	831	828	831	8	trad
		Mond	lav. Ap	ril 25,	1938		
May		16	847	837	837		trad
June	•				837		nom
July		12	832	827	830		trad
Aug.						-	nom
Sept.		20	829	823	825	a	
Oct.		7	827	822		-	24tr
Nov.							nom
Dec.		8	825	820		-	21tr
					-	-	
				ril 26,			
May		25	839	828	830		
June					820		
July		16	826	820	822	-	
Aug.					820	-	
Sept.		19	823	816	817	-	
Oct.		17	819	814	815	a	
Nov.	0				815	-	
Dec.		9			812	a	813
		Wedne	esday, A	pril 27	, 1938		
May		24	833	820	817	a	821
June					818	a	nom
July		20	825	815	815	a	trad
Aug.					814	a	nom
Sept.		18	821	812	811	a	813
Oct.		21	818	809	809	8	trad
Nov.					809	a	nom
Dec.		17	816	807	808	a	07tr
		Thurs	day. A	pril 28,	1938		
Mars			820	812	812		trad
May			810	805	806		
July			810	803	804	-	trad
Sept.		• • • •	808	800	801	-	trad
Dec.	0		806	800	800	_	
		101		_	300	ät	uau
Sa	les	, 131	contra	cts.			

(See page 35 for later markets.)

HULL OIL MARKETS

Hull, England, April 27, 1938.—Refined oil, 20s. Egyptian crude cottonseed oil, 17s.

MAKING SHORTENING

What products enter into the manufacture of shortening? What proportion of each is used? "PORK PACKING," a test book for the meat packer, published by The National Provisioner gives this information as well as facts on lard manufacture.

Hides and Skins

Chicago

PACKER HIDES.—There was a moderate movement in the Chicago packer market this week, with a total of about 48,000 hides reported so far, mostly steers. Native and branded steers moved at steady prices for late winter take-off; one small lot of branded cows sold at ¼c advance, and a few light native cows of last summer take-off brought a premium. Couple sole leather tanners and one shoe manufacturing tanner took most of the hides, and the selling was scattered.

Steers appear steady but more Dec. forward native and branded steers are available at these prices; there are also fair offerings of late winter steers by outside packers, but offerings in general on cow descriptions are moderate. Some Feb.-Mar. light native cows are available at 8%c but mostly from less desirable heavy average points. There is a fairly good demand for branded cows and business at ½c advance was declined by most packers.

One lot of 4,000 Feb.-Mar. native steers sold at 9½c, and 2,500 Dec.-Mar. same basis. Bids of 8¾c were declined for Feb.-Mar. extreme light native steers, asking 9c; and bids at 9c declined for Aprils, asking 9½c.

Total of 12,500 butt branded steers, mostly Feb.-Mar. but including some Nov. to Mar. from certain points, sold at 9½c. About 15,700 Jan. to Mar. Colorados moved at 9c, steady prices. Heavy Texas steers quoted 9½c nom.; 4,000 Feb.-Mar. light Texas steers sold at 8½c; extreme light Texas steers quotable 8¼c nom.

Bids of 8c were declined for late winter heavy native cows, asking 81/2c. Association was credited with moving 6,700 light native cows, last Sept. takeoff, late last week at 91/4c and declined 8%c this week for Aprils; packers not offering April cows, since these could not be shipped for another month, and have declined 81/2c for Jan.-Mar. light cows, asking 9c; some from heavy average points obtainable 1/4 c less. Branded cows were wanted at 81/4c, and one packer sold 1,500 Jan. take-off in combination with branded steers; other packers declined 81/4c, asking 81/2c. Traders were unsuccessful in attempts to buy prior to April branded cows at 84c; a sole leather tanner secured 10,-000 at 81/4c on re-sale. .

Bulls moved in volume previous week basis 7½c for natives and 6½c for branded bulls, various datings; more available this basis, mostly Jan. forward but a few dating earlier.

LATER: One packer sold 8,600 Feb. forward branded cows at 8½c, the advanced price paid for earlier on small lot; other packers declined 8½c.

OUTSIDE SMALL PACKER HIDES.—Tanner interest has cooled a bit with the lower hide futures market and demand moderate for outside small packer stock. Tanners would probably pay around 7%c, selected, f.o.b. nearby points, for Nov. to Jan. take-off, possibly %c more with a few earlier hides included; sellers talk &c or better for winter hides.

PACIFIC COAST.—One packer still holding March hides but most killers are fairly well sold up to end of March, with last trading at 7½c for steers and 6½c for cows, flat, f.o.b. shipping points.

FOREIGN WET SALTED HIDES. South American market rather quiet this week; market in fair shape and unsold stocks light. A pack of 4,000 Argentine steers was reported last weekend going to Japan at 71 pesos, equal to 11%c, as against 70 pesos or 11%c paid earlier; 3,000 frigorifico light steers also sold equal to 10%c, steady, and 2,000 frigorifico extremes at 123/16c, or %c up. Later 4,000 LaPlatas were reported at 71 pesos or 11%c. One lot of 3,000 heavy Rio Grande Brazilian hides sold equal to 121/2c; 2,000 Montevideo steers were reported equal to 111%c.

LATER: Pack of 4,000 Smithfield steers reported at 68 pesos or 11½c; 3,000 Sansinena reject steers 61½ pesos or 10½c; 2,500 Smithfield reject steers 61 pesos or 10¾c; 2,500 Smithfield reject steers 60 pesos or 10½c;

COUNTRY HIDES .- The country market has been firm and scattered trading reported but the narrow spread between all-weights and tanner selections restricts business. Demand has been mostly for the light end and heavier hides have been somewhat slow to move. Offerings of untrimmed all-weights are hard to find at 7c, selected, del'd Chgo., and 74@7½c is usually asked, and some claim trading has been done in this range. Heavy steers and cows slow and appear difficult to move over 61/2c, flat; held at 7c, selected, usually. Buff weights have sold at 7c and this figure later declined, asking 71/2c. Sales of extremes reported at 7%c, flat, equal to 81/2c, selected, and more could have been sold that basis; some stock running mostly untrimmed sold at 8c. Offerings limited on extremes and spread between this description and packer light cows very narrow. Bulls offered at 6c, flat. All-weight branded hides nominal at 6@ 61/4c, with up to 61/2c asked.

CALFSKINS.—Packer calfskins are stronger but the market is closely sold up through March and trading awaited to establish prices. Offerings not yet made on April calf but packers have declined 14c for northern heavies, 13c for River point heavies and 15c for lights.

The sale of a car Chicago city 8/10 lb. calf at 12c late last week was confirmed early this week, and 12c was bid for more; bid was advanced to 12½c late this week and two collectors are each offering a car at 13c. The 10/15 lb. last sold at 12c and this is bid, with sellers talking 13c but not offering. Outside cities, 8/15 lb., quoted around 12@ 12½c nom. Straight countries around 9½c nom., with 10c flat asked. Car Chicago city light calf and deacons was reported at week-end at 90c, following a sale at 85c; bids at 85c later declined and one collector offering a car at 95c.

KIPSKINS.—Packer kipskins are fairly closely sold up through March and April skins not yet offered but bids of 10½c have been reported declined for northern natives and 10c for northern over-weights. Market generally viewed around 11c nom. on natives at the moment, based on city kip market.

One collector is credited with moving a small quantity of city kips at end of last week at 10c; bids of 9½c in other directions have been declined and apparently none offered. Outside cities quoted around 9½c nom. Straight countries around 8@8½c nom.

Packers moved their March regular slunks several weeks back at 60c; sharply higher prices will probably be asked for Aprils.

HORSEHIDES.—The rather narrow outlet for horsehides and fairly liberal supply restricts trading generally to lots priced in line with buyers' ideas of value. Good city renderers, with manes and tails, moving usually at \$2.60@2.75, selected, f.o.b. nearby sections; ordinary trimmed renderers \$2.25@2.40, del'd Chgo. Mixed city and country olds \$2.00@2.10.

SHEEPSKINS .- Dry pelts nominal around 101/2@11c, del'd Chgo. Packer shearlings quoted in a range of 45@50c for No. 1's, 30@40c for No. 2's, and 171/2c for No. 3's or clips, and sales reported in this range of prices. Market appears to have a firmer tone and more interest coming in. Producers seem content to move shearlings at these levels and are keeping fairly well sold up, apparently without difficulty. Quality of No. 1's at this season not as desirable and price close to No. 2's. One packer reports a car No. 2's late this week at 40c, and couple houses now asking 20c for No. 3's, which are showing improvement in quality and length of wool. Pickled skins have been active at higher prices; several sales of April skins reported at \$3.00 per doz. and fairly well cleaned up, with \$3.25 now asked. Packer wool pelts quoted \$1.60@1.70 per cwt. live basis for late Mar. and Apr. nelts.

New York

PACKER HIDES.—Three packers are well sold up through March on native and branded steers; market quoted nominally 9½c for native and but branded steers and 9c for Colorados. One packer moved March production of light cows at 8½c.

CALFSKINS.—Market registered advances this week on sales of about 20,000 collectors' calfskins, with the 5-7's going at \$1.15, 7-9's at \$1.30 and 9-12's at \$2.25; intimated later possibly 10,000 more sold. About 1,000 packer and collector 12/17 buttermilks sold at \$2.15. Packer calf nominally around 15@25c over collectors.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Apr. 29, 1938, with comparisons:

PAC	KER	HII	E8			
						week, 937.
. @	91/2		@	91/2		@17
	91/6		@	91/6		@17ax
. 6						@17ax @16%
840		8	0	814 814		@15% @15%
814@	9	81/4	000	8%		@16 @16 @13%
14 @	6% 16n		0	6% 15n		@121/2 @29 @19
81/4 @ 60 @	9n 80n	91/2	888	81/4n 80		@18 @17 @1.40 @55
	Week e Apr. :	Week ended Apr. 29.	Week ended Pr. Apr. 29. we 29.	Week ended Prev. Apr. 20.	Apr. 29. week. @ 9½ @ 9½ d'd @ 9½ @ 9½ @ 9½ @ 9½ @ 9½ @ 9½ 8 @ 8½ 8 @ 8½ 8 % 8 % 8 % 8 % 8½ 8 % 9 8 % 8 % 8 % 8 % 8 % 9 8 % 8 % 8 % 8 % 9 8 % 8 % 8 % 18 % 9 8 % 8 % 8 % 18 % 9 8 % 8 % 8 % 19 % 10 % 10 % 10 % 10 % 10 % 10 % 10 %	Week ended Prev. Cor. Apr. 29. - @ 9½ @ 9½ - @ 9½ @ 9½ - @ 9½ @ 9½ - @ 9½ @ 9½ - @ 9½ @ 9½ - @ 9½ @ 9½ 15½ - @ 10½ 15½

	COUNTRY	HIDES.	
Hvy. steers	@ 7ax	6%@ 6%	@1114
Hvy. cows	@ 7ax	614 @ 6%	@1114
Buffs	7 @ 714	@ 7ax	13 @13%
Extremes	@ 81%	@ Sax	14 @1414
Bulls	@ Gax	@5%ax	104@10%
Calfskins	94 @ 10	@ 914n	16 @17
Kips	8 @ 81%	@ 716n	14 @1434
Horsehides	2.00@2.75	2.00@2.80	4.50@5.70

	SKINS.	
Pkr. lambs Sml. pkr.	*****	3.00@3.25n
lambs	50 @55 10 @101/3	2.50@2.75 1.35@1.50 22 @24

N. Y. HIDE FUTURE MARKETS

Saturday, Apr. 23, 1938—Close: June 9.35@9.39; Sept. 9.69 sale; Dec. 9.99 sale; Mar. 10.28@10.31; sales 49 lots. Closing 12@16 lower.

Monday, Apr. 25, 1938—Close: June 9.22@9.25; Sept. 9.53@9.57; Dec. 9.83 @9.88; Mar. 10.14 n; sales 93 lots. Closing 13@16 lower.

Tuesday, Apr. 26, 1938—Close: June 9.02@9.06; Sept. 9.35@9.37 sales; Dec. 9.65 sale; Mar. 9.96 n; sales 118 lots. Closing 18@20 lower.

Wednesday, Apr. 27, 1938—Close: June 9.04@9.07; Sept. 9.38 sale; Dec. 9.67@9.72; Mar. 9.98 n; sales 102 lots. Closing 2@3 higher.

Thursday, Apr. 28, 1938—Close: June 8.90 b; Sept. 9.20@9.22 sales; Dec. 9.55 sale; Mar. 9.80@9.87. Sales 89 lots. Closing 12@18 lower.

Friday, Apr. 29, 1938—Close: June 8.84@9.00; Sept. 9.18 sale; Dec. 9.48 sale; Mar. 9.78 n; sales 128 lots. Closing 2@7 lower.

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions

Hog products were unsteady during the latter part of the week on further selling by packers and May evening up before first delivery day. Hog receipts were fair and prices barely steady. Commission houses continued to buy September-October lard against sales of cotton oil.

Cottonseed Oil

Cotton oil was easier on commission house liquidation, unsteady lard market, disappointingly quiet cash oil demand and better weather in South for crop preparation. There was selling in late months by refiners brokers. Only two May tenders thus far and buying power in futures mostly on scale downward and by shorts.

Quotations on bleachable cottonseed oil at close of market on Friday were: May, 8.06@8.12; July, 8.03; Sept., 7.97@ 7.98; Oct., 7.92@7.95; Dec., 7.89. Sales 244 lots. Closing steady.

Tallow

Extra tallow quoted at 51/sc lb., f.o.b.

Stearine

Stearine, 6c lb.

Friday's Lard Markets

New York, April 29, 1938.—Prices are for export. Lard, prime Western, \$8.65@8.75; middle Western, \$8.65@ 8.75; city, 8\(^4\)c; refined Continent, 8\(^6\)c; South American, 9c; Brazil kegs, 9\(^6\)c; shortening, 10\(^4\)c in carlots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 23, 1938, were 5,687,000 lbs.; previous week, 3,100,000 lbs.; same week last year, 4,689,000 lbs.; from January 1 to Apr. 23 this year, 72,359,000 lbs.; for the same period one year ago, 100,489,000 lbs.

Shipments of hides from Chicago for the week ended Apr. 23, 1938, were 5,164,000 lbs.; previous week, 4,332,000 lbs.; same week last year 4,971,000 lbs.; from January 1 to Apr. 23 this year, 70,944,000 lbs.; same period a year ago, 92,012,000 lbs.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to April 28, 1938: To the United Kingdom, 111,130 quarters; to the Continent, 37,527. Last week to the United Kingdom, 78,462 quarters; to the Continent, 14,269.

BRITISH PROVISION MARKETS

Liverpool, April 29, 1938.—Provision market in general steady to firm, with fair demand for hams but poor demand for lard.

Friday's prices were: Hams, American cut, 90s; ham, long cut, exhausted; Liverpool shoulders, square, unquoted; picnics, unquoted; short backs, unquoted; bellies, English, 69s, Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 85s; Canadian Cumberlands, 81s; spot lard, 47s 6d.

TANNERS' SPRING MEETING

Spring meeting of the Tanners' Council of America will be held at the Greenbrier, White Sulphur Springs, W. Va., on May 12 and 13. This will be an informal "get together" rather than a formal convention. There will be a business session on the morning of May 12, to which members of the allied trades are invited. Keynote for this meeting will be "Controlled Inventory Policies." On the morning of May 13 there will be the usual group meetings for members. Both afternoons will be free for golf and recreational activities.

MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended April 28, 1938, totaled 775,055 lbs. of lard and 200,500 lbs. of bacon.

Watch The Markets!

It's just as important to know the market when prices are high as when they are low. It is vital to know the market when prices are fluctuating up or down.

A car of product sold at ½c under the market costs the seller \$37.50; at ½c under he loses \$75.00; at ½c under he loses \$150.00; at 1c under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

For full information, write THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Live Stock Markets

Youth Exhibit at Show

More than 1,400 young farm boys and girls from Rocky Mountain states exhibited fat cattle, hogs and lambs at the Interstate Junior Livestock and Baby Beef Show, held at South San Francisco, Calif., on April 10-14. Major groups exhibiting consisted of 4-H club members, Future Farmers of America and young men and women who had grown out of the club groups but were still eligible to exhibit as juniors.

Grand champion steer of the show, an 820-lb. Hereford, sold for 96c per lb. to W. F. Roberts & Son of San Fran-The champion lamb, a 70-lb. Southdown, sold to Swift & Co. for the Washington Market, San Francisco, at \$4 per pound: the grand champion hog. a Duroc, sold to Armour and Company for Mission Pork Stores, at \$1 per pound. In addition to the strong prices paid for champion animals, prices above market values were paid for all of the 346 fat cattle which averaged \$11.78 per cwt., the 281 fat lambs which averaged \$11.08 per cwt., and the 904 hogs which averaged \$9.60 per cwt. Manager E. W. Stephens estimated that packers, meat stores and other buyers paid a premium of \$10,000 above prevailing market quotations for the exhibits of the farm boys and girls. Bay district packers, including Armour and Company, Swift & Company, H. Moffat & Co., Allan & Sons, South San Francisco Packing Co., Alpert Packing Co., United Packing, Grayson-Owens of Oakland, Lewis McDermott and others were liberal buyers as was the Anker Meat Co. at Modesto, Calif. Safeway Stores Co. also gave liberal support.

Following the auction, a banquet was held at the San Francisco Commercial Club at which ex-President Herbert Hoover was the principal speaker. It was announced that the 1939 show will be held on Treasure Island in San Francisco Bay, April 2-8, as one of the series

of livestock events which will occur in connection with the Golden Gate Exposition. Also that the annual Beef Show, consisting of both fat and breeding cattle, will be held on the island on February 18-23, 1939. Facilities for housing 2,000 head of cattle will be provided, available for the two shows, it was announced.

TARIFF CHANGES OPPOSED

Further relaxation of import restrictions on livestock and meat in the proposed reciprocal trade agreement with Canada were opposed by livestock producers at hearings in Washington recently.

Secretary F. E. Mollin, American National Live Stock Association, urged monthly quotas on entry of Canadian livestock to prevent seasonally concentrated imports tending to depress the American market. He testified that he was concerned especially over canned beef imports for South America and said he was checking reports that shipments of such meat had been consigned to the Civilian Conservation Corps.

F. R. Marshall, secretary, National Wool Growers Association, opposed any reduction in duty on lambs which might flood this country with Canadian lambs, while Glenn T. Stebbins, United States Live Stock Association, testified against any reduction in duties on pork or pork products and urged that a monthly quota system be established for cattle imports.

Representative Harry B. Coffee of Nebraska testified that tariff concessions on chilled meat products would leave this country open to imports from Australia, New Zealand and South Africa. He declared that the 6 cent existing duty on beef would be the only protection for this country against Argentine beef in case the sanitary pact is ratified.

MARCH CATTLE IMPORTS

Cattle imports into the United States during March, 1938, totaled 16,421 head less than in March, 1937. In March this year receipts amounted to 42,558 head; in March a year ago to 58,979 head. Twice as many cattle came from Mexico as from Canada during the month, but bulk of them weighed under 700 lbs. Number from Canada totaled 14,227 head and from Mexico 28,231 head.

During the first three months of 1938 imports of all cattle for slaughter totaled 88,654 head. In the first quarter of 1937, imports totaled 142,148 head. Of these totals Canada shipped 22,302 head in the first quarter of 1938 and 70,962 in the like period of 1937. Mexico shipped 26,573 head in the first quarter of 1938 and 70,878 head in the 1937 period.

Imports during March 1938 and 1937 and countries of origin are reported as follows:

Cattle,	MI., 1001.
700 lbs. or over:	
Canada 8,588	14,684
Mexico 3,972/	4,352
Total12,560	29,086
175 to 700 lbs.:	
Canada 301	554
Mexico24,272	22,065
Total24,578	22,619
Under 175 lbs.:	
Canada 5,338	7,064
Mexico 87	156
Total 5,425	7,220
From other countries	104
Total all cattle42,558	58,979

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 21,547 cattle, 6,230 calves, 33,254 hogs and 25,991 sheep.



Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

Do you buy your Livestock through Recognized Purchasing Agents?

CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., April 28, 1938.—At 20 concentration points and 10 packing plants in Iowa and Minnesota, receipts for the first four days of this week were somewhat lighter than the same period a week ago. Trade undertone was rather slow most of the week. Light weight butchers were 15@30c lower; spots off 40c. Heavies, 20@40c lower; spots off 45c. Sows, 25@35c lower; few off 40c, as compared with last Saturday. Current sales, good to choice, 180-220-lb. butchers, \$7.70@7.90; mostly \$7.80@7.85 at plants; few to \$7.95; 220-250-lb., \$7.55@7.75; few \$7.80; 250-270-lb., \$7.30@7.50; 290-350-lb., \$7.00@7.35; 160-180-lb., \$7.35@7.80; light weight sows, \$6.80@6.80.

Receipts week ended April 28:

This week.	Last week.
Friday, April 2212,200	13,400
Saturday, April 2316,300	13,200
Monday, April 2529,000	22,500
Tuesday, April 2614,700	20,500
Wednesday, April 2711,300	17,700
Thursday, April 2810,400	10,700

CANADIAN LIVESTOCK PRICES

	STEERS.		
Top Prices	Week ended April 21.	Last week.	Same week 1937.
Toronto	\$6.50	\$7.25	\$8.75
Montreal	7.25	7.50	8.50
Winnipeg		6.25	9.00
Calgary	6.50	6.35	8.50
Edmonton		6.00	8.50
Prince Albert	5.50	5.00	6.50
Moose Jaw		6.00	7.00
Saskatoon		6.00	7.00

				7	٧	E	1	A.	L		C	ALVES.		
Toronto											.1	B10.00	\$11.00	\$10.00
Montreal .			٠		٠				۰			8.00	8.00	7.50
Winnipeg .							۰		۰			8.50	8.00	7.00
Calgary								۰		٠		8.50	8.50	7.50
Edmonton								٠				8.00	8.00	7.00
Prince Albe	ri	t										5.00	6.50	8.50
Moose Jaw					,							6.25	6.50	5.50
Saskatoon				۰	0			0	۰	0	٠	7.00	7.00	6.00

Toronto	\$9.90	88.90
Montreal (1)	10.50	9.10
Winning (1) 9.75	9.75	8.23
	9.55	7.90
Edmonton 9.40	9.40	8.00
Prince Albert 9.50	9.50	8.00
Moose Jaw 9.60	9.60	8.00
Saskatoon 9.50	9.50	8.00

Moose Jaw	9.50	9.50	8.0
(1) Montreal and Winni and watered" basis. All			
goop I	AMBS.		

Toronto	\$9.50	\$11.00
Montreal 7.50	8.50	10.50
Winnipeg 9.00	8.50	8.50
Calgary 8.00	8.00	8.25
Edmonton 8.75	8.75	9.00
Prince Albert 7.00	7.00	
Moose Jaw 8.00		***
Saskatoon	7.50	3.50
#Spelps lambs #6.00 #10.00 aso	h.	

†Spring lambs \$6.00-\$10.00 each. ‡Spring lambs \$5.00-\$7.50 each.

NEW YORK LIVESTOCK

Receipts week ended April 23:

zeccespen	cen cinaco	arpan mo.	
	Cattle.	Calves. Hogs.	Sheep.
Jersey City		7,395 4,821	25,984
Central Union	1,641	1.973	7,854
New York	66	2,076 14,574	3,856
Total		11,484 19,395	37,704
Last week .		16,968 22,741	53,303

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, April 28, 1938, as reported by the U. S. Bureau of Agricultural Economics:

logs (Soft or oily hogs, excluded).	CHICAG	0. 1	c. ST. LO	TIIS.	OMAHA.	KANS, CITY.	ST. PAUL.
BARROWS AND GILTS:	69						
Good-choice:	-	8.25 8 8.85	7.85@ 8.05@	8.20 \$	7.60@ 7.80 7.70@ 7.85	\$ 7.70@ 7.95 \$ 7.80@ 8.00	8.00@ 8.10 8.00@ 8.10
140-160 lbs \$ 100-180 lbs \$ 180-200 lbs \$ 200-220 lbs \$ 250-200 lbs \$ 250-250 lbs \$ 25	8,10@ 8,10@ 8,10@ 7,85@ 7,70@	8.35 8.85 8.35 8.20 8.05	8.10@ 8.10@ 8.00@ 7.65@ 7.50@	8.20 8.20 8.20 8.10 7.80	7.70@ 7.88 7.75@ 7.86 7.60@ 7.85 7.80@ 7.76 7.10@ 7.48	7.90@ 8.05 7.90@ 8.05 7.90@ 8.05 7.90@ 8.05 7.60@ 7.95 7.35@ 7.70	8.00@ 8.10 8.00@ 8.10 7.75@ 8.00 7.60@ 7.80 7.50@ 7.60
Medium: 140-160 lbs	7.50@ 7.65@ 7.75@	7.85 7.95 8.10	7.85@ 7.65@ 7.75@	8.00 8.00 8.00	7.40@ 7.80 7.50@ 7.80 7.60@ 7.70		7.75@ 8.00 7.75@ 8.00 7.75@ 8.00
PACKING SOWS: Good:	7 90.0	7 50	7 100	7 98	8 90 9 7 16	8000 715	710@ 718
275-350 lbs	7.20@ 7.10@ 6.65@	7.30 7.20 7.30	7.10@ 7.00@ 6.90@ 6.60@	7.15 7.10 7.10	6.90@ 7.16 6.90@ 7.06 6.85@ 6.96		7.10@ 7.15 7.05@ 7.15 7.00@ 7.10
SLAUGHTER PIGS: Good-choice, 100-140 lbs Medium, 100-140 lbs	7.50@ 6.75@	8.10 7.85	7.60@ 7.10@	8.00 7.80			8.00@ 8.50
Slaughter Cattle, Calves and Vealers:							
STEERS, choice: 750- 900 lbs	8.75@	9.75	8.50@	9.50	8.25@ 9.2	5 8.35@ 9.25	8.40@ 9.25
900-1100 lbs 1100-1300 lbs 1300-1500 lbs	9.00@1	0.25 0.25	8.50@ 8.75@ 9.00@	9.50 9.75	8.25@ 9.2 8.50@ 9.5 8.75@ 9.7 8.75@ 9.7	8.85@ 9.25 8.75@ 9.85 8.85@ 9.85 8.85@ 9.85	8.40@ 9.25 8.50@ 9.35 8.75@ 9.50 8.60@ 9.35
STEERS, good: 750-900 lbs	7.50@ 8.25@ 8.25@ 8.50@	9.25	7.75@ 8.00@ 8.00@ 8.25@	8.75 8.75 9.00 9.00	7.50@ 8.5 7.50@ 8.5 7.75@ 8.7 8.00@ 8.7	7.50@ 8.75 0 7.75@ 8.85 5 8.00@ 8.85 5 8.00@ 8.85	7.50@ 8.50 7.65@ 8.60 7.75@ 8.75 7.75@ 8.75
STEERS, medium: 750-1100 lbs 1100-1300 lbs	7.25@ 7.50@	8.25 8.50	7.25@ 7.25@	8.25 8.25	7.25@ 8.0 7.50@ 8.0	0 6.75@ 8.00 0 7.25@ 8.00	7.15@ 7.75 7.25@ 7.85
STEERS, common: 750-1100 lbs	6.50@	7.50	6.50@	7.25	6.25@ 7.2	5 6.00@ 7.25	6.25@ 7.25
STEERS AND HEIFERS: Choice, 550-750 lbs	8.50@ 8.00@	9.50 8.50	8.25@ 7.50@	8.75 8.25	8.00@ 8.7 7.25 @ 8.0	5 8.00@ 8.75 0 7.25@ 8.00	8.15@ 9.00 7.85@ 8.40
HEIFERS: Choice, 750-900 lbs	8.50@ 7.50@ 7.00@ 6.25@	9.25 8.50 7.50 7.00	8.25@ 7.25@ 6.50@ 6.00@	8.75 8.25 7.25 6.50	7.75@ 8.7 7.00@ 7.7 6.25@ 7.0 5.50@ 6.2	5 8.00@ 8.75 5 7.25@ 8.00 0 6.50@ 7.25 5 5.50@ 6.50	8.15@ 8.75 7.35@ 8.15 6.65@ 7.50 5.75@ 6.65
COWS, all weights: Choice Good Medium Common Low cutter and cutter.	7.00@ 6.50@ 6.00@	7.50 7.00 6.50	6.25@ 5.75@ 5.25@ 4.00@		6.75@ 7.5 6,25@ 6.7 5.75@ 6.2 5.50@ 5.7 4.00@ 5.5	0 5 6.25@ 6.75 5 5.50@ 6.25 5 5.00@ 5.50	6,50@ 7,00 6,00@ 6,50 5,50@ 6,00 3,75@ 5,50
BULLS, yearlings excluded: All weights:							
Good	6.25@ 6.00@ 5.50@	7.00 6.65 6.00	6,50@ 6,00@ 5.00@	$\begin{array}{c} 7.25 \\ 6.50 \\ 6.00 \end{array}$	6.25@ 6.7 5.75@ 6.2 5.00@ 5.7	5 6.25@ 6.50 5 5.50@ 6.25 5 4.75@ 5.75	6.10@ 6.50 5.60@ 6.25 4.75@ 5.60
VEALERS (all weights):	8.00@	9.50	2 00.00	9.25	8.50@ 9.5	0 8.00@ 9.00 0 7.00@ 8.00 0 5.50@ 7.00	8.00@ 9.00 7.00@ 8.00
Good Medium Cull and common	6.00@ 5.00@	7.00 6.00	8.00@ 6.75@ 4.50@	8.00 6.75	7.00@ 8.5 6.00@ 7.0 4.50@ 6.0	0 5.50@ 7.00 0 4.50@ 5.50	7.00@ 8.00 6.00@ 7.00 4.00@ 6.00
CALVES, 250-400 lbs.: Choice Good Medium Common	6.50@ 6.00@ 5.50@ 5.00@	7.50 6.50 6.50 5.50	7.25@ 6,50@ 5.75@ 4.75@	8.25 7.25 6.50 5.75	7.00@ 8.0 6.00@ 7.0 5.00@ 6.0 4.50@ 5.0	0 7.50@ 8.50 0 6.75@ 7.50 0 5.75@ 6.75 0 5.00@ 5.75	7.00@ 8.00 6.00@ 7.00 5.00@ 6.50 4.50@ 5.50
Slaughter Lambs and Sheep:							
SPRING LAMBS:					9 50/20 9 6	es 9.65@ 9.00	
Choice Good Medium Common (plain)					8.25@ 8.5 6.50@ 8.2	85 8.65@ 9.00 80 8.00@ 8.65 6.75@ 8.00	
LAMBS (Wooled); Choice Good Medium Common (plain)	8.50@ 7.65@ 6.65@ 5.75@	9.00 8.50 7.65 6.63			8.00@ 8.0 7.00@ 8.0 6.25@ 7.0 5.25@ 6.3	7.75@ 8.25 7.25@ 7.75 6.50@ 7.25 5.50@ 6.50	8.00@ 8.25 7.25@ 8.00 6.50@ 7.25 5.50@ 6.50
LAMBS (Shorn): Choice Good Medium Common (plain).				8.00 7.50 6.75 6.00	7.25@ 7.6 6.50@ 7.2 5.50@ 6.5		
EWES (Wooled): Good-choice Common (plain) & medium							

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 23, 1938, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Company	5,385	2,016	12,215
Swift & Company	2,281	1,940	8,991
Wilson & Co		2,082	7,904
G. H. Hammond Co			*****
Shippers		4,527	11,653
Others		22,691	7,410
Brennan Packing Co., 684 h Co., Inc., 1,773 hogs; Agai			
hogs.		-	
Total: 32,821 cattle; 7,536	calves	40,218	hogs;

48,173 sheep.

Not including 331 cattle, 582 calves, 27,764 hogs and 5,149 sheep bought direct.

KANSAS CITY.

Cattle.	Calves	Hogs.	Sheep.
Armour and Company 2,550	961	1,863	6,956
Cudahy Pkg. Co 1,659	609	840	5,891
Swift & Company 1,378	639	1,230	4,755
Wilson & Co 1,269	796	939	5,520
Indep. Pkg. Co		212	
M. Kornblum Pkg. Co. 859	****	****	4.958
Others 2,916	92	750	4,958
Total10,631	3,097	5,934	28,075
Not including 11,241 hogs	bought	direct.	

OMAHA.

	Cattle and										
						Calves.	Hogs.	Sheep.			
Armour	and	Comp	SHY			4,456	2,749	5,968			
Cudahy	Pkg.	Co				3,368	1.871	5,207			
Swift &	Com	Dany				3,621	1.474	6,076			
Others							9,405	15,861			
Cattle	and.			Beat		Diver Cla	00.	Chantan			

Cattle and calves: Eagle Pkg. Co., 32; Greater Omaha Pkg. Co., 167; Geo. Hoffmann, 38; Lewis Pkg. Co., 808; Nebraska Beef Co., 469; Omaha Pkg. Co., 138; John Roth & Sons, 125; South Omaha Pkg. Co., 202; American Pkg. Co., 1; Hormel Pkg. Co., 0, 8; Lincoln Pkg. Co., 207; Wilson & Co., 1, 142.

Total: 14,823 cattle and calves; 15,499 hogs; 33,112 sheep. 33,112 sheep.
Not including 4,860 hogs and 3,170 sheep bought direct.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company		1,867	5,172	3,262
Swift & Company		2,496	4,729	4,356
Hunter Pkg. Co	1.038	1.083	4,435	265
Heil Pkg. Co			2,300	
Krey Pkg. Co			2,354	
Laclede Pkg. Co			1,517	
Sieloff Pkg. Co			1,526	
Shippers	3,554	2,825	10,092	1,000
Others	3,536	502	2,910	1,044
Total	11,649	8,773	35,035	9,927
Not including 1,283 hogs and 625 sheep b	cattle	e, 4,390	calves,	25,670

	BT. JOBE	PH.		
	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company Armour and Comp Others	any 1,386	747 762 93	3,790 3,375 905	16,238 7,080 2,631
Not including direct.			8,070 hogs	22,949 bought
			-	

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co		133	3,193	4,453
Armour and Company Swift & Company		98 150	3,447	2,222
Shippers		50 20	4,594	835
Others	. 001	20	- 51	- 6

Shippers		50 20	1,939 4,594 51	2,38
Total		451	13,224	9,89
	NEWST	198		

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company Swift & Company Cudahy Pkg. Co Others	871 1,029	137 98 104 301	1,384 $1,236$ $1,124$ $1,260$	11,966 15,456 1,385 20,767
Total	4,990	640	5,004	49,574
FT	. WOR	TH.		

	FT. WO	RTH.		
	Cattle	e. Calves	Hogs.	Sheep.
8	rmour and Company 2,77 wift & Company 2,54	0 1,552	1,975 1,687	13,818 14,431
E	Sity Pkg. Co	8 73	548 157	20
E	I. Rosenthal Pkg. Co. 10	31	30	****

Total 5,709 2,651 4,392 28,269 WICHITA. Cattle. Calves. Hogs. Sheep. Cudahy Pkg. Co. 1,738 Dold Pkg. Co. 621 Dunn-Ostertag 90 Fred W. Dold 112 Sunflower Pkg. Co. 40 Ploneer Cattle Co. 24 Rose Pkg. Co. 272 975 1,204 228 835 ... 448 ... 145 3,080 11 ···i

Keefe Pkg. Co	285	****		
Total			2,627	3,092
Not including 118 c	attle,	8 calves	and 1,35	4 hogs

OKLAHOMA CITY. Cattle. Calves. Hogs. Sheep.

Armour and Company Wilson & Co Others	2,023	1,064 829 20	2,637 2,576 793	970 961
Total	3,965	1,913	6,006	1,932
Not including 24 direct.	cattle	and 1,256	hogs	bought
9 8	T. PA	UL.		
	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company Cudaby Pkg. Co Swift & Company M. Rifkin Pkg. Co United Pkg. Co J. T. McMillan Co Others	798 5,861 548 2,507	32	7,639 615 9,347	1,125 613 2,491
Not including 93 and 1,532 sheep boug	cattle,	127 calve		

an.	TPATO	N. Elizabet		
	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.		6,731	7,381	399
Armour & Co., Mil.		3,385		
N. Y. B. D. M. Co. Shippers		25	00	*****
Others		769	82	162
Others				
Total	. 4,412	10,910	7,523	565

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co	1.967	955	6,109	1,718
Armour & Co	911	262	2,168	
Hilgemeier Bros			768	0000
Stumpf Bros			129	****
Meier Pkg. Co		12	248	
Stark & Wetzel	. 126	28	386	
Wabnitz and Deters.	29	124	172	28
Maass Hartman Co.,	44	8		
Shippers	2,659	1.290	17,918	4,222
Others	1,022	155	142	595
Total	6,832	2,829	28,035	6,558

CINCINNATI.

Cattle.	CHILCH	TTOEs.	Onech.
S. W. Gall's Sons E. Kahn's Sons Co 591	38 353	10,218	286
Lohrey Packing Co 1 H. H. Meyer Pkg. Co. 12		283 8,572	****
J. Schlachter's Sons. 134 J. & F. Schroth P. Co. 36	194	3,094	28
J. F. Stegner Co 280 Shippers 28	333 470	2,421	****
Others 1,377	2,152	15,391	820
Total 2,459	2,102	10,001	014

Not including 786 cattle, 3 calves, 5,119 hogs and 803 sheep bought direct.

RECAPITULATION.

CATTLE.	
Week ended Prev. April 23. week.	Cor. week, 1937.
Chicago 32,821 33,701	40,439
Kansas City 10,631 12,100	14,713
Omaha* 14,823 11,430	16,478
East St. Louis 11,649 11,077	12,682
St. Joseph 3,310 4,284	4.957
Sioux City 10,995 11,624	7.669
Oklahoma City 3,965 3,456	4,055
Wichita 3.191 2.862	3,041
Denver 4,999 5,103	6,755
St. Paul 13,866 12,148	13,562
Milwaukee 4,412 3,521	4.832
Indianapolis 6,832 5,529	6,789
Cincinnati 2.459 2.246	2,728
Ft. Worth 5,709 4,458	

Total129,662 123,539 138,700 *Cattle and calves.

HOGS.		
Kansas City Omaha 11 East St. Louis 32 St. Joseph 8 Sioux City 18 Sioux City 18 Oklaboma City Wichita Denver 5 St. Paul 11 Milwaukee 17	0,218 38,175 5,934 5,589 5,499 11,997 5,035 39,125 5,070 9,510 5,224 9,848 5,006 7,258 6,627 2,820 6,004 4,108 6,001 10,783 6,523 5,304 6,035 24,254	44,548 6,407 19,053 45,459 11,581 16,030 5,446 3,558 6,954 26,432 4,832 36,820
Cincinnati	1,391 16,016 1,392 4,096 1,559 188,883	16,748 243,868
Kansas City. 22 Omaha Santas St. Louis. 3 East St. Louis. 9 St. Joseph 22 Sioux City 9 Oklahoma City 1 Wichita 3 Denver 4 St. Paul 4 Milwaukee Indianapolis 6 Cincinnati	3,173 42,843 3,075 30,503 3,112 24,067 927 11,863 ,949 23,469 ,988 9,692 ,932 3,119 ,092 4,296 ,574 39,906 ,229 3,682 ,565 1,274 ,558 5,275 674 1,428 ,269 31,492	31,525 39,253 17,058 19,781 24,596 6,678 2,288 2,412 28,792 3,080 1,194 3,075 252

Total247,027 232,909 179,984

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., April 18	10.314	1.124	12,436	13,331
Tues., April 19	9,071	8,128	18,106	6,213
Wed., April 20	9,056	1,608	13,186	5,488
Thurs., April 21	4,484	1,859	9,177	12,618
Frl., April 22	1,075	547	7,433	7,272
Sat., April 23	300	* * * *	3,500	2,000
Total this week	34,300	8,264	63,838	46,917
Previous week	33,939	8,307	59,396	57,716
Year ago	41,599	8,631	78,631	48,206
Two years ago	38,734	7,633	68,244	59,333

10.41	THE STREET	A-101		
	Cattle.	Calves.	Hogs.	Sheep.
Mon., April 18	2.098	28	1.491	5,192
Tues., April 19		53	752	1,440
Wed., April 20	3,270	143	664	15
Thurs., April 21		47	432	8,293
Fri., April 22	263	17	969	1.270
Sat., April 23	200		100	500
Total this week	8.810	288	4.408	11,710
Previous week	9,666	616	6,341	16,837
Year ago		423	7.874	13,013
Two years ago		202	6.057	15,208

APRIL AND YEAR RECEIPTS.

Receipts thus far this month and 1938 to date with comparisons:

	A	oril	Y	ear
	1938.	1937.	1938.	1937.
Cattle	 100,611	115,352	598,261	616,179
Calves	23,567	26,663	107,355	121,532
Hogs .	 197,556	247,929	1,393,494	1,488,362
Sheep	 178,936	166,208	910,419	815,886

WEEKLY AVERAGE PRICE OF LIVESTOCK.

							Cattle.	Hogs.	Sheep.	Lambs.	
Week	en	de	đ.	AD	ri	2	3.\$8.60	\$8.40	\$5.10	\$8.20	
Previ	lous	W	eel	Ε.			8.55	8.35	4.75	8.30	
							10.90	10.05	5.75	12.90	
1936							8.35	10.65	5.60	11.10	
1935							11.25	9.00	4.00	8.00	
1934								3.80	4.50	9.85	
1933							5.10	3.90	2.25	5.65	
Av	g.,	19	33	-18	137		\$8.45	\$7.50	\$4.40	\$9.50	

SUPPLIES FOR CHICAGO PACKERS

												Cattle.	Hogs.	Sheep.
												. 25,490	59,430	35,207
												24,131	53,016	39,489
												31,361	71,474	34,815
												27,347	62,435	46,894
1935					0		۰	۰	۰	0		24,090	51,599	54,953
1934								0				31,000	126,400	40,300

HOG RECEIPTS, WEIGHTS AND PRICES.

																		No.	Av.	Price	
																		rec'd.	lbs.	Top.	Av.
*We	ek		e	H	ıd	k	94	đ		A	I	01	ri	i		2	3	63,800	247	\$9.00	\$8.40
Prev	io	10	19	ï	3	ĸ	e	e	k		7							59,396	251	8,85	8.35
1937	-						Ξ.							ì	ì	ì		78,630	237	10.50	10.08
1936																			250	11.00	10.65
1935															ì			57,782	242	9.25	9.00
1984		Ì													·	ì		142,457	230	4.10	3.80
1933					,	0					,				0			145,637	248	4.15	3.90
Av	g			1	11	31	31	3	-1	18	93	3	7					98,600	241	87.80	\$7.50
*R	e	ei	ei	iz	n	is	ı	1	9.1	a	đ		8	ı	71	e	ri	age wei	ghts es	timated.	

OWIGAGO WOO STANGUMERS

Hog	s als	nu;	g	hi	te	r	8	1	RÍ	t	•	21	ai	ie	8	9	10)	u	n	d	61	r	1	e		10	21	8	1	inspec
tion f																															
Week	en	de	a .	. 3	Δ	p	E.	u		2	2				0	0	۰	0	0 1	0 0	0	0	0	0	0	٠	9	0	0		64 96
Year	ous		e	68	ь	4					0			0		a		+	0 1		9	0	0	۰				0	0		09 71
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CHICAGO HOG PURCHASES.

Supplie and shipp	s of hogs ers week	en	de	d	h	a	B6	ed ar	80	by Chicago lay, April 2	packers 8, 1938:
										eek ended April 28.	Prev. week.
Packers'	purchases									.38,994	32,769
Direct to	packers									.25,750	22,895
Shippers'	purchases	١.	0 1		0	0 1				. 5,516	4,705
Total .										80.280	60.369

U. S. INSPECTED HOG KILL

At 8 points for the week ended April 22, 1938:

	Week ended April 22,	Prev. week.	Cor. week, 1987.
Chicago	. 62,913	64,307	92,710
Kansas City, Kansas	. 16,395	17,402	22,848
Omaha		13,490	22,299
St. Louis & East St. Louis	42,878	46,640	51,790
Sloux City		9,004	12,138
St. Joseph	7,701	9.630	10.127
St. Paul		16,677	31,387
N. Y., Newark and J. C.	32,187	43,730	45,052
Total	204,041	220,880	288,346

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVI-SIONER show the number of livestock slaughtered at 16 centers for the week ended April 23, 1938.

CATT	LE.		
A	Week ended pril 23.	Prev. week.	Cor. week, 1937.
Kansas City	24,542 13,728 14,897 8,095 4,762 8,251 4,520 5,709	24,292 14,626 15,367 8,290 5,468 8,095 3,955 4,458	30,660 18,733 17,895 14,837 5,843 6,320 4,635
Fort worth Philadelphia Indianapolis New York & Jersey City Oklahoma City* Cincinnati Denver St. Paul Milwaukee	1,558 2,273 7,727 5,902 3,141 4,160 17,601 4,043	1,709 1,934 9,112 5,267 0,115 4,385 11,179 3,329	2,289 1,932 9,604 6,284 3,732 4,892 11,565 3,737
Total	130,909	124,581	142,958
HOG			
Chicago Kansas City Omaha East Sat Louis East Scous City Stoux City Wichita Fort Worth Philadelphia Indianapolis New York & Jersey City Oklahoma City Cincinnati Denver St. Paul Milwaukee Total	62,913 16,395 13,676 42,878 8,301 9,279 3,981 4,392 11,860 6,742 38,881 7,256 18,606 5,046 20,835 7,512	64,307 17,402 13,490 46,640 9,630 9,004 4,074 4,096 4,968 43,730 8,743 14,658 4,102 2,250 276,727	92,710 22,848 22,299 51,790 10,127 12,138 6,117 17,161 11,264 45,052 6,297 14,731 6,964 31,387 8,542 359,422
SHE	EP.		
Chicago Kansas City Omaha Esat St. Louis St. Joseph Sioux City Wichita Fort Worth Philadelphia Indianapolis New York & Jersey City Oklaboma City Cincinnati Denver St. Paul Milwaukee	41,669 28,075 20,995 8,927 23,318 9,063 3,092 28,269 2,700 2,132 51,649 1,932 1,201 6,843 4,229 565	33,812 30,508 20,345 10,850 20,275 8,898 4,296 31,492 4,853 2,561 61,773 3,119 2,426 7,723 3,682 1,242	40,212 39,253 24,232 14,550 21,279 6,933 2,412 3,987 911 56,234 2,288 633 5,981 3,080 1,193
Total	234,659	247,350	223,178

RECEIPTS AT CHIEF CENTERS

Week ended April 23, 1938:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended April 23.	170.000	279,000	287,000
Previous week		269,000	313,000
1937	199,000	340,000	343,000
1936	202,000	326,000	279,000
1935	188,000	262,000	296,000
At 11 markets:			Hogs.
Week ended April 23.			215,000
Previous week			
1937			270,000
1936			258,000
1935			.215.000
1934			468,000
1933			497.000
1932			450,000
At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended April 23.	120,000	175,000	171,000
Previous week		160,000	170,000
1937		212,000	186,000
1936		218,000	160,000
1935	137.000	179,000	204,000
1934	159,000	406,000	198,000
1933	137.000	424,000	239,000
	195,000	222 000	045 000

PACIFIC COAST LIVESTOCK

Receipts five days ended April 22:

Cattle.	Carren.	Troke.	mech.
Los Angeles5,721	1,700	1,765	3,616
San Francisco1,190	30	1,900	1,340
Portland	275	3,785	3,015
DIRECTS—Los Angeles: Carcars; hogs, 101 cars; sheep, Cattle, 335 head; calves, 70 sheep, 2.725 head. Portland	8 cars.	San Frags, 1,783	ncisco: head;

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

		NEW YORK.	PHILA.	BOSTON.
STEERS, carcass	Week ending April 23, 1938 Week previous	9,534 9,8081/2 7,7491/2	2,451 2,231 2,648	2,619 2,477 2,329
COWS, carcass	Week ending April 23, 1938 Week previous Same week year ago	797	662 1,018 1,262	2,097 2,276 2,876
BULLS, carcass	Week ending April 23, 1938 Week previous		519 375 607	1 16 79
VEAL, carcass	Week ending April 23, 1938 Week previous Same week year ago	13,598	2,364 1,688 2,584	770 867 1,099
LAMB, carcass	Week ending April 23, 1938 Week previous	41,995 39,495	13,708 15,078 15,800	12,992 13,961 15,036
MUTTON, carcass	Week ending April 23, 1938 Week previous	2,056 2,032	491 183 477	331 954 734
PORK CUTS, lbs	Week ending April 23, 1938 Week previous	1,958,000 1,939,441	393,987 409,510 341,944	283,447 223,267 255,984
BEEF CUTS, 1bs.	Week ending April 23, 1938 Week previous	488,060 470,249	*****	*****
	LOCAL SLAUGHTERS			
CATTLE, head	Week ending April 23, 1938 Week previous Same week year ago	7,727 9,112 9,604	1,558 1,709 2,289	
CALVES, head	Week ending April 23, 1938 Week previous Same week year ago	15,022	2,548 2,748 3,743	
HOGS, head	Week ending April 23, 1938 Week previous Same week year ago	. 38,881 . 43,112	11,860 9,956 17,161	
SHEEP, head	Week ending April 23, 1938	51,649 61,773	2,700 4,353 3,987	******

SOURCES OF SUPPLY

Percentage of livestock slaughtered during March, bought at stockyards and direct, is reported as follows:

Mar., 1938.	Mar., 1937.	10 yr. Mar. av.
Per cent.	Per cent	Per cent.
Cattle-		
Stockyards73.77 Other26.23	78.05 21.95	83.77 16.23
Calves-		
Stockyards62.46 Other37.54	$68.92 \\ 33.08$	76.11 23.89
Hogs-		
Stockyards51.43 Other48.57	51.16 48.84	57.95 42.05
Sheep and lambs-		
Stockyards67.95 Other32.05	69.60 30.40	$80.62 \\ 19.38$

GOOD CATTLE PLENTIFUL

Shortage of plain cattle and plentiful supply of good and choice kinds received at Chicago recently are indicated by percentages of the various grades of steers received compared with receipts of the same week a year ago and the 3-year-average for the period. Common steers constituted only 1.9 per cent of the receipts at Chicago during the week ended April 23, while choice and prime kinds constituted 29.7 per cent of the steer run and good cattle 49.4 per cent. This is just the reverse of a year ago and the 3-year-average, when choice and prime steers made up only 5.7 per cent

of the total and common steers 4.2 and 5.7 per cent respectively. Good steers were plentiful in the like period of each of the past three years, constituting 61.1 per cent of total receipts a year ago and 51.6 per cent, three-year average.

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered during March, 1938, compared with March a year earlier:

Mar. 1938.		10 yr. Mar. av.
Per ce	nt. Per cent.	Per cent.
Cattle-		
Steers	50.36	50.44 46.20 3.36
Hoge-		
Sows	50.85	47.47 51.94 .59
Sheep and lambs-		
Lambs and year- lings93.98 Sheep6.02	94.58 5.47	95.33 4.67

MAKING SHORTENING

What products enter into the manufacture of shortening? What proportion of each is used? "PORK PACKING," a test book for the meat packer, published by The National Provisioner, gives this information and many more facts on shortening manufacture.



MAKE NUSOY YOUR BAROMETER

for forecasting your sausage and meat loaf "weather"

When you add NUSOY to your present sausage or meat loaf formula you're not only forecasting but you're guaranteeing your own "fair weather ahead" for pepped-up sales and greater profits.

NUSOY, the perfectly balanced binder, has won its coveted position of honor as the *super-absorbent binder* by the proper blending of *all* desirable binder features. Improved binding qualities permit wide use of non-binding meats with no sacrifice to quality. Yields are definitely increased . . . finer flavor is produced by retaining natural juices . . . slicing qualities are improved . . . appearance is enhanced!

And NUSOY proves its superiority. Send for free 10-pound sample of NUSOY for test purposes and let this super-absorbent binder tell its own story. Write today!

AMERICAN SOYA PRODUCTS CORP. EVANSVILLE

UP and DOWN the MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, April 30, 1898.)

George A. Fowler, president of Fowler Packing Co., Kansas City, Mo., offered the University of Kansas \$18,000 for a new electrical engineering building on condition that the university furnish \$20,000 for equipment.

War with Spain having been declared, a regiment of cavalry was being raised among members of the Chicago Board of Trade, and efforts were under way to raise a regiment among the horsemen at the Chicago Stock Yards.

P. D. Armour, president of Armour and Company, promised employes enlisting in the army for Spanish-American war service to keep their positions open for them, to give them half pay during their absence and to insure the lives of each for \$1.500.

More cattle were shipped from Boston to England than from any other port in the United States or in Canada.

Manager W. L. Gregson of Chicago Packing & Provision Co., announced that the company would resume dividends on its common shares in May, 1898.

Norfolk Packing Co., Norfolk, Neb., was incorporated with a capital stock of \$75,000.

Meat Packing 25 Years Ago

(From The National Provisioner, May 3, 1913.)

Federal meat inspection service reminded packers that the approach of warm weather called for action to pre-

vent flies in and around packinghouses. Attention was directed to B. A. I. Service Announcements for June, 1912, giving directions for preventing, excluding and getting rid of flies.

Charles Roesch, who founded the meat packing firm of Charles Roesch & Sons, Philadelphia, Pa., died at his home in that city at the age of 83 years. His son, George J. Roesch, was president of the Consolidated Beef Co., Philadelphia, at the time of his father's death.

Western Oleomargarine Co. was formed at Denver, Colo., by Albert H. Flood, R. A. Handy, John R. Handy and William H. Dickson, with capital stock of \$100,000. Restrictions surrounding manufacture of oleomargarine in Colorado were removed by the last legislature.

Geo. A. Hormel & Co., Austin, Minn., built a 4-story addition to its packing plant.

Work was started on the plant of the Wernier Packing Co., Fulton, W. Va., to cost \$25,000.

Chicago News of Today

Ira Loewenstein, president of Superior Packing Co., Chicago and St. Paul, Minn., returned to Chicago this week after spending two weeks at Ex-

WILSON'S NEW PLANT AT OMAHA

This modern Omaha packing plant was taken over in March by Wilson & Co., giving them fine operating facilities, as well as sales coverage, in that territory.

celsior Springs, Mo. Mrs. Loewenstein accompanied him.

Edward Hess of Hess-Stephenson Co., Chicago packinghouse products brokers, has returned from a week's vacation trip.

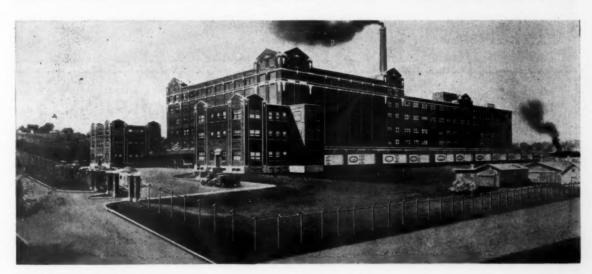
A. D. Curtis, general sales manager, and D. J. Driscoll, supervisor of plant operations, Nuckolls Packing Co., Pueblo, Colo., visited in Chicago this week.

Harold Bloch and George Behling, formerly connected with the Supreme Packing Co. of Chicago, are now associated with Bills & Boettcher Abattoir, Inc., of Indianapolis, Ind.

O. W. Menge, vice president and sales manager, Jacob Dold Packing Co., Buffalo, N. Y., and W. R. Sinclair, president of Kingan & Co., Indianapolis, Ind., were among the packer executives who visited in Chicago during the past week.

Arthur Pearlman, Chicago division sales manager for the Exact Weight Scale Co., has been transferred to Los Angeles where he will have charge of sales in Southern California. He is well known to packers and has been a "regular" at conventions of the Institute of American Meat Packers.

M. R. Moran, assistant manager of the Armour and Company wholesale market at Chicago who retires on May 1, was honored by friends and fellow employes at a banquet at the Auditorium Hotel on April 28. Mr. Moran entered the employ of Armour in April, 1887, as a messenger boy. He worked his way up as scaler, outside salesman, inside salesman and finally to assistant manager of the Chicago market. A 51-





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O. K. KNIVES with changeable blades

C. D. TRIUMPH KNIVES-

all four blades in a single unit

Their superiority is an established fact, . Send for price list and circular.

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NIAGARA Air Conditioning Fan Coolers are adaptable to all kinds of space, meeting any engineering requirement. Their high air velocity permits economical uniform refrigerant temperatures. Long life without trouble is insured by their sturdy construction. Niagara Fan Coolers retain weight and value in fresh foods by preventing the cooling process from drying out the products.

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OLD PLANTATION SEASONINGS Its Flavor Sells Sausage

BLENDED TO FIT YOUR PRODUCT - NATIONALLY USED IN LEADING SAUSAGE PLANTS—SAMPLES ON REQUEST

Exclusive MANUFACTURERS

A. C. LEGG PACKING CO., Inc., BIRMINGHAM, ALA.

year veteran, he has many friends in the trade who wish him well as he begins his retirement after long and faithful service.

New York News Notes

G. E. Wilging, manager, beef department, John Morrell & Co., Sioux Falls, S. Dak., was in the East last week and spent a day with B. O. Gibbs, eastern district manager, at the New York plant of the company.

L. Sully, inedible rendering department, Wilson & Co., Chicago, visited New York last week.

E. L. Morris of vice-president J. P. Spang's office, Swift & Company, Chicago, and C. T. Richardson, construction department, Swift & Company, Boston, were visitors to New York last week.

W. L. Kleinz, wool department, Armour and Company, Chicago, visited at the plant of the New York Butchers Dressed Meat Co. last week.

Vice-president A. C. Sinclair and assistant general sales manager H. H. Ferguson, Kingan & Company, Indianapolis, Ind., were visitors at the New York plant of the company during the past week.

As a combination tie-in with National Restaurant week, which begins May 2, and the Eat-More-Meat campaign, John Ebersole's restaurant of White Plains, N. Y., will feature beef steak on dinner menus.

Perry E. Williams, Gansevoort, New York branch of John Morrell & Co., has completed 25 years of service in the meat packing industry and is eligible for the service award of the Institute of American Meat Packers.

The Rapp dog and cat food bill No. 1575, which was passed by both houses of the New York State Legislature, was vetoed by Governor Lehman last week. This bill pertained to the protein content of animal food and at this time it is planned to bring the matter before the Governor again next fall in a modified manner.

Charles Jones, a porter at the North 6th st., Brooklyn branch of Armour and Company, served as stand-in for the long-famous Armour chef, and with the aid of the animated Walt Disney cartoons of Snow White and the Seven Dwarfs, plus a clever repertoire, stimulated sales of Star and Jubilee hams, Cloverbloom butter and eggs, and other Armour products during the Easter ham and produce campaign. L. M. Murphy, a 25-year service man, is manager of the branch, while the cameraman on this occasion was Paul Flynn, pork cuts department, Armour and Company, New York executive offices.

Countrywide News Notes

Armour and Company plans to start operations at the plant of the Kentucky Independent Packing Co., Lexington,



100 YEARS OF SERVICE WITH HORMEL

George A. Peterson (right) went to work for George A. Hormel in 1889 in the old meat market days, retiring in 1931. His son, Wm. E. Peterson, started with the company in 1906 and is still active. Next is sister Olga, head of the filing department. At left is Bill's daughter, Evelyn, of the Hormel invoice department. They stick with Hormel.

Ky., by May 1. Reorganization plan under which the plant is leased to Armour at \$9,000 a year for five years, with an option to purchase for \$135,000 at the end of that period, has been approved by the federal district court. The reorganization plan calls for formation of a new company, payment of 75 per cent of creditors' claims in cash and balance in new preferred stock and issuance of new second preferred and common stock. Armour and Company is loaning \$50,000 to the new firm at 4 per cent interest.

Leonard R. Simon is now president of the Culwell Packing Co., San Angelo, Tex., following his purchase of the interest in the business of Miles Culwell, former president. Mrs. L. R. Simon holds the office of vice-president, the position formerly occupied by her husband. Miles Culwell, who founded the firm in 1919 "after school hours" and has been building it ever since, has announced that he will take a vacation



STAND-IN FOR ARMOUR CHEF

Charles Jones, porter at an Armour Brooklyn branch, makes a hit as a chef in the Easter campaign. and plans to go fishing awhile.

Jack Miller, owner of the L. and M. Packing Co., Kinsley, Kan., is expanding his business with establishment of new sales routes which run South and North.

Henry C. Schumacher, 41-year-veteran in the plant of Swift & Company at St. Paul, Minn., died at his home recently at the age of 55.

W. G. West, Topeka, Kan., well known livestock producer and director of the National Live Stock and Meat Board, died on April 25 after a brief illness. Mr. West was widely known among meat packers in the central and far west and was secretary of the Kansas Live Stock Association. He succeeded the late J. H. Mercer as director of the Meat Board.

Otto Finkbeiner, president of the Little Rock Packing Co., Little Rock, Ark., who was badly injured a month ago in a peculiar automobile accident, has returned to his home and is recovering rapidly. Only one with a constitution such as "Uncle Otto's" could have survived such an accident.

Stephen O'Sullivan, connected with the meat packing business at Clare Morris, Ireland, recently inspected the Cudahy Packing Co. plant at Albany, Ga., and declared it was superior to any he had seen in visiting Denmark and Sweden and possessed features he had not found in any other plant.

Neuhoff, Inc., meat packer of Salem, Va., has let a contract for plant improvements which will double the present capacity. Improvements will include a new cooler, pork cutting room, smoked meat department, lard rendering department and smokehouses.

A. H. Joiner has been appointed district manager for Swift & Company at Fort Worth, Tex., succeeding E. M. Sullivan, who retired on April 3. He will supervise all sales activities of the fifteen Swift branch houses in the Texas area.

Judson S. Bemis, chairman of the board of the Bemis Bros. Bag Co., died recently at St. Louis, Mo., where he had lived and worked for more than 50 years. He was well known throughout the bag industry and highly respected as a man of fine personal qualities and notable business ability.

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grade of other meats in mostly cash and carry stores.

	NE	WY	DRK.	C	HICA	GO.
Boof:	Apr. 15, 1938.	Apr. 15, 1957.	Apr. 15, 1936.	Apr. 15, 1938.	Apr. 15, 1937.	Apr. 15, 1936.
Porterhouse steak Sirloin steak Round steak Rib roast, 1st 6 cuts Chuck roast Plate beef	.34 .34 .29 .22	.47 .40 .88 .31 .24 .15	.44 .88 .85 .81 .25 .15	.42 .36 .31 .29 .22	.43 .88 .83 .80 .23 .15	.89 .84 .80 .28 .21
Lamb: Legs Loin chops Rib chops Stewing	.35	.28 .45 .87 .13	.27 .41 .34 .14	.27 .38 .34 .16	.28 .42 .37 .15	.28 .37 .83 .16
Pork: Chops, center cuts. Bacon, strips Bacon, sliced Hams, whole Picnics, smoked Lard	.86 .40 .30 .20	.34 .37 .41 .30 .21	.35 .38 .43 .31 .23 .18	.34 .35 .41 .27 .20 .13	.35 .35 .42 .27 .20 .17	.35 .37 .43 .28 .22 .15
Veal: Cutlets Loin chops Rib chops Stewing (breast)	.37	.36	.44 .37 .31	.36 .32 .29	.37 .32 .27	.85 .29 .26

CHAIN STORE SALES

Sales of Jewel Tea Company, Inc., for first 12 weeks of 1938 amounted to \$5,495,147, a gain of 6 per cent over \$5,182,394 in like period of last year. Sales for the four weeks ended March 26 totaling \$1,838,460 were 4.8 per cent ahead of corresponding 1937 period.

Dominion Stores, Ltd., had sales of \$4,336,411 for the first 12 weeks of 1938, a decline of 3.1 per cent from volume of \$4,477,776 in the like 1937 period.

NEWS OF THE RETAILERS

Neal Sampson has added a meat department to his business at Chisholm, Minn.

Ole Midtbruget has sold his meat business at Hanska, Minn., to John Lieb.

Clifford Dochow will open a meat market at Odessa, Minn.

John and Frank Laplante will open a meat business at Chinook, Mont.

Louis Okun and J. L. Carlin will open a meat business at Woonsocket, S. D.

Super Meat Market, Inc., incorporated at Madison, Wis. Capital 100 shares no par value. Incorporators: David Becker, Anne Floryan and Martin J. Price.

Henry Kahn has opened a meat market at 1328 West Fond du Lac ave., Milwaukee.

James Fields has sold his meat business in Vermillion, S. Dak., to Clare Allison.

Ray DeWitt has sold his interest in the O. & O. Market, Okanogan, Wash., to his partner, Fred Pein.

Leslie O. Allison has engaged in the meat business at 722 10th st., Modesto, Cal.

J. Rabinovitz Meat Market, Inc., has been incorporated in Milwaukee, Wis., with capital 100 no par value shares.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on April 28, 1938.

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS, Choice:				
400-500 lbs. ²	\$14.00@15.00 14.00@15.00 14.00@15.00 14.00@15.00	\$14.00@14.50 14.00@15.00	\$14.50@15.50 14.50@15.50 14.50@15.50 14.50@15.50	\$15.00@15.50 15.00@15.50
STEERS, Good:				
400-500 lbs. ¹	13.50@14.00	*******	13.50@14.50	*******
500-600 lbs	13.50@14.00	13.50@14.00	13.50@14.50 13.50@14.50	14.00@15.00 14.00@15.00
700-800 lbs	13.50@14.00	13.50@14.50	13.50@14.50	14.00@10.00
STEERS, Medium:				
400-600 lbs. ¹	13.00@13.50	18.00@13.50	12.50@13.50 $12.50@13.50$	13.50@14.00 13.50@14.00
STEERS, Com. (Plain): 400-600 lbs.1		10.000210.00	12.00@15.50	15.50@14.00
COWS (all weights):	12.00 @ 10.00			
Choice				
Good	12.00@13.00	12.00@12.50	12.50@13.00	13.00@13.50
Choice Good Medium Common (plain)	11.00@12.00	12.00@12.50 11.50@12.00 11.00@11.50	12.50@13.00 12.00@12.50 11.50@12.00	13.00@13.50 12.50@13.00 12.00@12.50
resh Veal and Calf:				
VEAL (all weights)3:				
Choice Good Medium Common (plain)	13.00@14.00	14.50@15.50 13.00@14.50 11.50@13.00	14.00@16.00 12.00@14.00 11.00@12.00	14.00@15.00
Medium	11.00@12.00	11.50@13.00	11.00@12.00	12.00@14.00 11.00@12.00
	10.00@11.00	10.00@11.50	10.00@11.00	10.00@11.00
CALF (all weights) 2 8;				
Choice	*********	********	*********	********
Medium	*********		********	
resh Lamb and Mutton:				
SPRING LAMB (all weights):	10 00/201 00	10.00 (201.00	19.00@21.00	20.00@21.00
Choice Good	17.00@19.00	19.00@21.00 18.00@20.00	18.00@20.00 17.00@18.00	19.00@20.00
Medium Common (plain)	16.00@17.00 15.00@16.00	16.00@18.00 15.50@17.00	17.00@18.00 16.00@17.00	17.00@19.00 16.00@17.00
LAMB, Choice:				
38 lbs. down	16.00@17.00	17.00@18.00	18.00@18.50	
38 lbs. down	15.50@16.50 15.00@16.00	17.00@18.00 16.00@17.00 15.00@16.00	18.00@18.50 17.00@18.00 16.00@17.00	17.50@18.00 17.00@17.50
LAMB, Good:	_			
88 lbg. down	15.00@16.00	16.00@17.00	17.50@18.00 16.50@17.50	
39-45 lbs	. 14.50@15.50 . 14.00@15.00	15.00@16.00 14.00@15.00	16.50@17.50 15.50@16.50	17.00@17.50 16.50@17.00
LAMB, Medium:				
All weights	. 13.00@14.00	14.00@15.50	15.00@16.00	15.00@17.00
LAMB, Common (Plain):				
All weights	. 12.50@13.50	13.50@15.00	13.50@15.00	14.00@15.00
MUTTON, Ewe, 70 lbs. down:				
Good	. 10.00@11.00	10.00@11.00 9.00@10.00	10.00@10.50 9.00@10.00	*******
Medium Common (plain)	. 8.00@10.00 . 7.00@ 8.00	9.00@10.00 8.00@ 9.00	9.00@10.00 7.50@ 9.00	********
Fresh Pork Cuta:				
LOINS:	10 00 000 00	20.00@21.00	10 50 000 50	10 00 000 00
10-12 lbs. 12-15 lbs.	18.00@19.00	19.50@20.50	19.50@20.50 19.00@20.00	19.00@20.00 18.00@20.00 17.50@18.50
8-10 lbs. 10-12 lbs. 12-15 lbs. 16-22 lbs.	. 17.00@18.00 . 16.00@16.50	18.50@19.50 17.50@18.50	18.00@19.00	17.50@18.50 16.00@17.50
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs			14.00@15.50	14.50@15.50
PIONICS:				
6- 8 lbs		13.50@14.00	********	********
BUTTS, Boston Style:				
4- 8 lbs	. 16.50@17.00	*******	17.00@18.50	17.00@18.50
SPARE RIBS:				
Half Sheets	. 11.00@12.00	*******	*********	
TRIMMINGS:				
Regular	. 8.50@ 9.00	*******	*******	*******
regular				

Incorporators are Julia Rabinovitz, Rose Tannenbaum and Glen Tannenbaum.

Arnold Bigler & Son has purchased the meat and grocery business of James N. Patterson, White Cloud, Mich.

James Romano, San Francisco, has moved his meat business to 2750 24th st.

Charles Friend has engaged in the meat business at 4622 24th st., San Francisco.

George E. Bergstrom has been succeeded in the meat business at 4604 Pacific ave., Tacoma, Wash., by Elmer B. Kembel.

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

WE CALL YOUR CAREFUL ATTENTION

We Hope to Teach You Our Method of Curing PRAGUE POWDER PICKLE is a Tenderizing Pickle

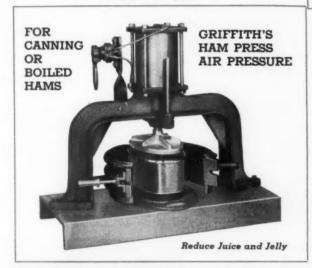
We have carefully approached the problem of artery - pumping. We have made careful study of the improvement made in the artery pumped ham. We have watched the consuming public take to the moist, mild, tender ham. We are convinced and you have noticed yourself that the old style ham sales are decreasing and the new artery pumped seven-day "tender ham" sales are increasing. The "short time cure" is advisable. The moist, tender ham is a favorite.

The careful housewife is taking to the "Ready to Eat" ham, the "tender smoked ham" and the "Sevenday Cure" canned ham. The new ham is moist, mild and tender. Ready to cut thick and fry with eggs for breakfast. You have a strong desire to "sell more hams." You could double your ham sales with the PRAGUE POWDER PICKLE method and the BIG BOY PUMP. You will do well to ask the Griffith Laboratories to show you their workable method.

The Big Boy Pump Places the Prague Powder Pickle in the Capillary System

PRAGUE POWDER Is a Full Boiled Pickle Dried to a soft, fluffy salt mass ready to be remade into a second pickle.

This pickle acts fast





This Artery Pumped Sweet Pickle Ham

Ready to Smoke, to Can, to Boil

We believe in artery pumping. The artery pumped ham is tender and mild. The artery pumped ham may be moist but it suits the housewife. The public demands the tender, moist, artery pumped ham.



THE GRIFFITH LABORATORIES

1415-1431 West 37th Street • Chicago, Illinois

Eastern Factory: 35 Eighth St., Passaic, N. J.
Canadian Factory and Office: 1 Industrial Street, Leaside. Toronto 12, Ontario

Oliver Mustet Price

C'hicago I	Ma	rkel Vrices	Thuringer cervelat
WHOLESALE FRESH MEA	TS	Fresh Pork and Pork Products.	
Carcass Beef.		Pork loins, 8@10 lbs, av. @20 @23	Frisses, choice, in hog middles
Week ended Cor	r. week,	Skinned shoulders @15	Italian style hams
400, 600 15 @16 22	1937. @221/4	Spare ribs @ 13 @ 14 Back fat @ 10 @ 13	Virginia hams
600- 800	@ 221/2 @ 221/2	Boston butts	SAUSAGE IN OIL
Good native steers— 400- 000	%@201% %@201% %@201%	Tenderloins	Bologna style sausage, in beef rounds— Small tins, 2 to crate
Medium steers— 400- 600	@17 %@17	Slip bones @11 @13 Blade bones @12 @13 Pigs' feet @ 4½ @ 5 Kidneys per lb @11 @ 8	Small tins, 2 to crate
Holfers good 400,600 14 @15 171	4@18 4@18	Brains 69 68	LARD
Cows, 400-600	%@13 @28% @16%	Ears @ 8 @ 6 8 00 6 8 00 6 8 00 7 8 00 7 8 00 7 8 14 14 15 15 14 15 15 15 15 15 15 15 15 15 15 15 15 15	Prime steam, cash, Bd. Trade\$ @ 8.15n Prime steam, loose, Bd. Trade\$ @ 7.65ax Refined lard, tierces, f.o.b. Chgo @ 9% Kettle rend., tierces, f.o.b. Chgo @ 10%
Beef Cuts.			Leaf, kettle rendered, tierces,
Steer loins, prime @35 Steer loins, No. 1 @25	@45 @42	DRY SALT MEATS	f.o.b. Chicago
Steer short loins, prime @51	@36 @69	Clear bellies, 14@16 lbs	Shortening, tierces, c.a.f
Steer short loins, No. 1 @32 Steer short loins, No. 2 @30 Steer loin ends (hips) @23	@59 @47 @26	Rib bellies, 25@30 lbs. @10% Fat backs, 10@12 lbs. @ 6% Fat backs, 14@16 lbs. @ 7%	OLEO OIL AND STEARINE
Steer loin ends, No. 2 @22 Cow loins @19 Cow short loins @25	@ 25 @ 22 @ 27	Clear bellies, 14@16 lbs.	Extra oleo oil
Cow loin ends (hips) W17	@ 18 @ 33 @ 28	WHOLESALE SMOKED MEATS	TALLOWS AND GREASES (Loose, basis Chicago.)
Steer ribs, No. 1 @20 Steer ribs, No. 2 @19 Cow ribs, No. 2 @16 Cow ribs, No. 3 @13	@26 @16 @131/4	Fancy reg. hams, 14@16 lbs., parchment paper	Edible tallow, 1% acid (f.o.b.) 514@ 514
Cow ribs, No. 3	@ 181/2 @ 171/4	Fancy skd. hams, 14@16 lbs., parchment paper hams, 14@16 lbs., plain. 22½@23½ Standard reg. hams, 14@16 lbs., plain. 21 @22½ Plenics, 4@8 lbs., short shanks, plain. 17½@18½ Plenics, 4@8 lbs., long shank, plain. 16½@17½ 618½ Plenics, 4@8 lbs., long shank, plain. 16½@17½ 618½ Fancy bacon, 6@8 lbs., parchment paper, 26 @27 Standard bacon, 6@8 lbs., parchment paper, 26 @27 Standard bacon, 6@8 lbs., plain. 23 @24 lbs. 10 lbs. 10 lbs. 11½@23½ 618½ 618½ 618½ 618½ 618½ 618½ 618½ 618	Edible tallow, 1% acid (f.o.b.) 5½ 65 5½ 17-line packers tallow, 3-4% acid. 5½ 65 5½ No. 1 tallow, 10% f.f.a. 4% 65 65 5½ 65 5½ 65 65 65 65 65 65 65 65 65 65 65 65 65
Steer rounds, No. 2 @16 Steer chucks, prime @12%	@17	Picnics, 4@8 lbs., short shanks, plain17\2@18\2 Picnics, 4@8 lbs., long shank, plain16\2@17\2	Choice white grease, all hog
Steer chucks, No. 1 @12½ Steer chucks, No. 2 @12¼	@14	Fancy bacon, 6@8 lbs., parchment paper.26 @27 Standard bacon, 6@8 lbs., plain23 @24	B-White grease, maximum 5% acid 4% @ 5 Yellow grease, 16-20 f.f.a 4% @ 4%
Cow chucks @12	@13½ @12	No. 1 beef sets, smoked Insides, 8@12 lbs35½@36½	Yellow grease, 10-20 f.f.a
Steer plates	@11 @11	Outsides, 5@9 lbs	ANIMAL OILS
Briskets, No. 1	@ 151/3 @ 9 @ 8	Knuckles, 5@9 lbs. 3172 62222 Cooked hams, choice, skin on, fatted. 6237 Cooked pinns, choice, skinless, fatted. 6237 Cooked pinnies, skin on, fatted. 6227 Cooked pinnies, skin on, fatted. 622742	(Basis Chicago.)
	@ 9	Cooked picnics, skinned, fatted @271/2	Prime Edible Lard Oil
Strip loins, No. 1, bnls @50 Strip loins, No. 2 @40	@68 @53	BARRELED PORK AND BEEF	Prime Edible Lard Oil. 114/8 Prime Burning Oil. 98/4 Prime Lard Oil (Inedible) 9 Extra W. S. Lard Oil. 88/4 Extra Lard Oil. 88/4 Extra Lard Oil. 88/4 Extra Lard Oil. 88/4 See: 1 1 1 1 1 See: 1 1 1 1 See: 2 1 1 1 See: 3 1 1 See: 4 1 1 See: 5 1 1 See: 6 1 1 See: 7 1 Se
Sirloin butts, No. 1 622	@33 @23	Clear fat back pork,	Extra W. S. Lard Oil
Beef tenderloins, No. 2 645	@80 @65	70- 80 pieces	Spec. No. 1 Lard Oil
Rump butts	@14 @22 @151/2	Bean pork 19.50	No. 2 Lard Oil
Shoulder clods	@16 @16	To see pors. To s	20° C. T. Neatsfoot Oil
Outsides, green, 5@6 lbs	@151/4 @161/2	Extra plate beef 22.00	No. 1 Lard Oll.
Beef Products.		VINEGAR PICKLED PRODUCTS	
Hearts @10	@ 8 @10 @18	Pork feet, 200-lb, bbl. \$15,75 Lamb tongue, short cut, 200-lb, bbl. 65,00 Regular tripe, 200-lb, bbl. 16,60 Honeycomb tripe, 200-lb, bbl. 22,60 Pocket honeycomb tripe, 200-lb, bbl. 26,00	Contract the second of the sec
Sweetbreads 620 Ox-tail, per lb. 610	@17 @10	Honeycomb tripe, 200-lb, bbl	Valley points, prompt 6%@ 7 White deodorised in bla fab Chen 94@ 94
Fresh tripe, H. C	@ 9		Yellow, deodorized
Livers	@18 @10	SAUSAGE MATERIALS (F. O. B. CHICAGO.)	Soya bean oil, f.o.b. mills 5% @ 6 Corn oil, in tanks, f.o.b. mills 7
Veal.	@16	Regular pork trimmings	Valley points, prompt. 6% 67 7 White deodorised, in bblas, f.o.b. Chgo. 94 69 94 Yellow, deodorised, in bblas, f.o.b. mills. 1 61 14 Soap stock, 50% f.f.a. f.o.b. mills. 1 61 14 Soya bean oil, f.o.b. mills. 54 66 Corn oil, in tanks, f.o.b. mills. 37 Cocoanut oil, sellers' tanks, f.o.b. coast. 3% 63 37 Refined in bbls., f.o.b. Chicago. 38 8%
Good carcasa13 @14 13 Good saddles18 @20 16	@14 @18	Special lean pork trimmings 85%	OLEOMARGARINE
Good racks	@ 13 @ 9	Pork livers	(F. O. B. CHICAGO.)
Veal Products.		Shank meat	
Brains, each @11 Sweetbreads @40	@ 9 @ 40	Beef trimmings	cartons
Calf livers@42	@45	Beef trimmings 12½ @12½ Beef cheeks (trimmed) 210 @10 Bressed canners, 350 lbs. and up. 610 Bressed cutter cows, 400 lbs. and up. 610½ Br. bologna bulls, 900 lbs. and up. 10% @10½ Pork tongues, canner trim, 8. P. @15	(Continued on page 48.)
Choice lambs	@20	Pork tongues, canner trim, S. P @15	
Medium lambs	@ 18 @ 22	DOMESTIC SAUSAGE	A CONTRACTOR OF THE PARTY OF TH
Choice fores	@20 @18	(Quotations cover fancy grades.)	The structure of the second second second second
Medium fores	@16 @30	Pork sausage, in 1-lb. carton	PURE VINEGARS
Lamb tongues, per lb 4715 Lamb kidneys, per lb 420	@ 15 @ 20	Country style sausage, fresh in bulk @18½ Country style sausage, smoked @24 Frankfurters, in sheep casings @25	A CONTRACTOR OF THE PARTY OF TH
Mutton.		Frankfurters, in sheep casings. 6725 Frankfurters, in bog casings. 6722 Bologna in beef bungs, choice. 671814	DET CONTRACTOR OF
Heavy sheep @10 Light sheep @11	@ 23 @ 14 1/4	Bologna in beef middles, choice @18½	A. P. CALLAHAN & COMPANY
Heavy saddles	@15 @36	Smoked liver samage in hog bungs 69414	2407 SOUTH LA SALLE STREET
Heavy fores	@ 6 @ 9 @ 17	New England luncheon specialty 623	CHICAGO, ILL.
Mutton loins @ 12	@12	Minced luncheon specialty, choice. @19 Tongue sausage	
Mutton stew	@ 6 @12½ @10	Blood sausage @17 ½ Souse @17 Polish sausage @23	
1		Watt	

DRY SAUSAGE

Cervelat, choice, in hog bungs...... Thuringer cervelat



No light duty C. O. E. truck on the market can approach the new White Model 802 for ease of steering and turning in narrow places—flexibility—fuel economy—accessibility—uninterrupted service—roomy, unobstructed cab—safety—modern appearance and advertising value.

See it at your White Branch or Dealer or write

THE WHITE MOTOR COMPANY . CLEVELAND



Chicago Markets

(Continued from page 46.)

CURING MATERIALS

					Cwt.
Nitrite of soda (Chgo. w'hse stock): In 425-lb. bbls., delivered	q			.1	8.75
Saltpeter, less than ton lots:					6.90
Dbl. refined granulated					7.90
Small crystals					
Medium crystals					8.25
Large crystals	0	0		0	8.65
Dbl. refd. gran. nitrate of soda	0	0	0	٥	3.75
Salt, per ton, in minimum car of 80,000					
lbs. only, f.o.b. Chicago:					= 00
Granulated		ø	*	*	7.20
Medium, undried	0	۰		٠	9.70
Medium, dried					10.20
Rock	0	0	0	0	6.80
Sugar—					
Raw, 96 basis, f.o.b. New Orleans					@2.81
Second sugar, 90 basis					None
Standard gran., f.o.b. refiners (2%)				9	@4.65
Packers' curing sugar, 100 lb. bags,					
f.o.b. Reserve, La., less 2%					@4.15
Packers' curing sugar, 250 lb. bags,					
f.o.b. Reserve, La., less 2%					@4.05
Dextrose, in car lots, per cwt					@3.86

SAUSAGE CASINGS

(F. O. B. CHICAGO.)
(Prices quoted to manufacturers of sausage.)

Heer casings:
Domestic rounds, 180 pack @.13
Domestic rounds, 140 pack @.25
Export rounds, wide @.34
Export rounds, medium @.23
Export rounds, narrow @.36
No. 1 weasands @.05
No. 2 weasands
No. 1 bungs @.11
No. 2 bungs @.08
Middles, regular @.35
Middles, select, wide, 2@2% in @.45
Middles, select, extra wide, 21/2 in,
and over @.80
Dried bladdern:
12-15 in. wide. flat
10-12 in. wide, flat
8-10 in. wide, flat
6- 8 in. wide, flat
Hog casings:
Narrow, per 100 yds 2.15
Narrow, special, per 100 yds 2.06
Medium, regular 1.60
English, medium 1.46
Wide, per 100 yds
Extra wide, per 100 yds
Export bungs
Large prime bungs
Medium prime bungs
Small prime bungs
Middles, per set
Stomachs
December 111111111111111111111111111111111111

SPICES

3114	-		
(Basis Chicago, original	bbls.,		
		Whole. Per lb.	Ground. Per lb.
Allspice, Prime		17	1814
Resifted			
Chili Pepper		24 23	2014
Chili Powder			191/2
Cloves, Amboyna		27	31
Madagascar			2136
Zanzibar			20
Ginger, Jamaica			20
African		13	15
Mace, Fancy Banda		65	70
East India		60	65
E. I. & W. I. Blend			59
Mustard Flour, Fancy			221/4
No. 1			15
Nutmeg, Fancy Banda			25
East India			22
E. I. & W. I. Blend			1814
Paprika, Extra Fancy			291/2
Fancy			29
Hungarian, Fancy			2436
Pepina Sweet Red Pepper.			2634
Pimiexo (220-lb. bbls.)			251/4
Pepper, Cayenne			26
Red Pepper, No. 1			22
Pepper, Black Aleppy		934	10%
Black Lampong			836
Black Tellicherry		10	11
White Java Muntok			121/4
White Singapore			12
White Packers			11%

SEEDS AND HERBS

	Ground
W	hole. Sausage.
Caraway Seed	914 1114
Celery Seed, French	18 22
Cominos Seed	1136 14
Coriander Morocco Bleached	91/2
Coriander Morocco Natural No. 1	8 10
Mustard Seed, Cal. Yellow	914 1214
American	814 1114
Marjoram, French	20 23
Oregano	15 18
Sage, Dalmatian Fancy	814 10
Dalmatian No. 1	8 914

New York Market Prices

LIVE CATTLE		
Steers, good, 1014-1270-lb\$	9.10@	9.60
Steers, medium		8.50
Cows, common and medium	6.00@	
Cows, low cutter to cutter	4.00@	7.25
Bulls, sausage	5.00@	
Dutte, Cutter to medium	0.000	0.00

LIVE CALVES

	choice\$10.50@11.00
	good and choice 9.00@10.50
Vealers,	medium 7.00@ 8.00
Vealers,	cull and common 3.50@ 6.50

LIVE HOGS

	LIVE LAMBS	
Lambs.	spring, good to choice	@11.50
Lambs.	good to choice, 98-lb, wooled\$	@ 9.25
	good, 86-lb., clipped	@ 8.40
Lamba	medium clipped	69 7 50

DRESSED BEEF

City Dressed.

Choice,	native,	heav	у				 			 	16%	@18
Choice,												
Native,	common	to	Lair	* *	* 1	(8	 	21	 W. 1		14	@15

Western Dressed Reef.

Native	choice	yearling	8,	44	101	a	800	n	18		.15%@16% .16 @17
Good to	o choice	heifers									.13 @14
Good to	o choice	cows									.121/2@13
Commo	n to fa	ir cows									. 9%@10%
Fresh	bologna	bulla									.12 @13

BEEF CUTS

		We	stern.	C	ity.
No. 1 rl	bs	23	@26	24	@28
No. 2 ri	bs	20	@22	21	@23
	bs		@18	16	@20
No. 1 lo	ins	40	@48	44	@50
	ins		@40	36	@42
No. 3 lo	ins	20	@25	30	@34
No. 1 hi	nds and ribs	17	@19	18%	@24
	nds and ribs		@17	171/	@1836
	unds		@15	15	@16
	unds		@14	14	@15
	ands		@18	13	@14
	ucks		@14	40	@14
	ucks		@13		@13
	ucks		@12		@1216
				121/	
Rolls, re	g. 6@8 lbs. av.			23	@25
Rolls, re	g. 4@6 lbs. av.			18	@20
Tenderlo	ins, 4@6 lbs. s	V		50	@60
Tenderlo	ins, 5@6 lbs. s	V		50	@60
Shoulder	clods			16	@18

DRESSED VEAL

							_	٠,	٠,	_	_		-		_	-	-			•		-	-	•	-	_	-						
Good . Mediun		o		0	0	0		 					0		n	0	0	0	0			0	0	0	0	0	9		14	1/4	a	13	13
Mediun	3		٠	0	0		011		•		0	0	0		۰	0	0	۰	۰		0		0	0	0		0		13	1/3	a	14	13
Commo	n		•		•							٠	٠	۰		0		0	0		0		0	٠	6		۰	۰	11	1/2	@	18	13

DRESSED SHEEP AND LAMBS

Genuine spring	lambs,	good		 19	@20
Genuine spring	lambs,	mediu	m	 18	@19
Winter lambs,	good			 17	@18
Winter lambs,					@17
Winter lambs,	medium			 15	@16
Sheep, good				 11	@13
Sheep, medium				 9	@11

DRESSED HOGS

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs	@20
Pork tenderloins, fresh	@34
Pork tenderloins, frozen	@31
Shoulders, Western, 10@12 lbs. av	@ 15
Butts, boneless, Western	
Butts, regular, Western	
Hams, Western, fresh, 10@12 lbs. av	
Picnic hams, West. fresh, 6@8 lbs av	
Pork trimmings, extra lean	
Pork trimmings, regular 50% lean	
Spareribs	@14

SMOKED MEATS

Regular	hams	, 8	@1	0	lbi	8.	a	۲.					 .26	@27
Regular	hams	, 10	@1:	2	lbi	B.	a	₹.			 		 . 25	@26
Regular	hams	. 12	@1	4	lbs	à.,	a	٧.					.24	@25
Skinned	bams	. 10	@1:	2	lbi	3.	a	٧.		i			 2514	@2616
8kinned	hame	. 12	a1	4	lbi	9.	a	٧.	 			ì	 2416	@2514
Skinned	hams	. 16	@1	8	lbe	5.	a	v .					 .23	@24
Skinned	hams	. 18	@2	0	lbe	L.	81	v .					 2214	@2314
Picnics.														
Picnics.														
City picl														
Bacon,														
Bacon.														@26
Rollette														
Beef tor	igne.	High	Ė			Ċ						-	 20 /5	@23
Beef tor														

FANCY MEATS

Fresh steer tongues	untrin	nmed	16c a pound
Fresh steer tongues.			28c a pound
Sweetbreads, beef .			35c a pound
Sweetbreads, veal .			70c a pair
Beef kidneys			14c a pound
Mutton kidneys			4c each
Livers, beef			29c a pound
Oxtails			18c a pound
Beef hanging tende	rs		30c a pound
Lamb fries			12c a pair

BUTCHERS' FAT

Shop Fat												.3	1.50	per	ewt.
Breast Fat .													2.25	per	ewt.
Edible Suet .													3.75		
Inedible Suct	t									0		0	2,75	per	cwt.

GREEN CALFSKINS

	5-9	914-1214	1234-14	14-18	18 up
Prime No. 1 veals	.12	1.85	2.05	2.10	2.35
Prime No. 2 veals			1.85	1.90	2.05
Buttermilk No. 1			1.75	1.80	
Buttermilk No. 2		1.40	1.60	1.65	
Branded gruby	. 0	.75	1.00	1.05	1.20

BONES AND HOOFS

	Per ton.
Round shins, heavy, delivered basis	\$70.00@75.00
light, delivered basis	60.00@65.00
Flat shins, heavy, delivered basis	@60.00
light, delivered basis	@55.00
Thighs, blades and buttocks	
White hoofs	@65.00
Black and striped hoofs	@40.00

PROBLICE MARKETS

	BUTTER			
		-		
	Chic	eago.	Net	v York.
Creamery	(92 score) (90-91 score)22% firsts (88-90		26	@26% @26%
score)	23	@23%	24	@25
	EGGS.			
Firsts, fr	ts	@19%	201 211	@2014 @214

TILE LOOMING.	
Fowls	20 @22
Springs	@23
Broilers	18 @24
Capons	
Old Roosters	@15
Ducks 10 @16	********
Geese	15 @20
Turkeys	15 (#20

DEFERRED LOO	Trans.	
Chickens, 25-42 frozen26	@261/4	@271/2
Chickens, 43 & up, frozen, 27	@31	271/4 @ 321/4
Fowls, 31-47, fresh20	@23	21 @24
48-59, fresh	@251/4	@26
60 and up, fresh211/4	@2514	221/2@26

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter for week ended

Inursuay, April 21:					
April 1	5. 16.	18.	19.	20.	21.
Chicago 26½ New York 27½ Boston 27½ Philadelphia .27½ San Francisco	26¼-26¼ 27½ 28 27¼ 26	26 27 271/4 271/4 251/8	26 26% 27% 27%	26 26¾ 27¼ 27¼ 26	26 26¾ 27¼ 27¼ 26

*Holiday.

Wholesale prices carlots—fresh centralized—90 score at Chicago:

Regei	pts	of	25 buti		by	25 citie			241/ -Gre				6
-		Th				st ek.	-		ice J 38.	anu		1	-
Chicago New	.8,	582	,306	3,	41:	2,709	63	,414	,002	54	,72	8,60	8
York	.1,	110	,595 ,005 ,273	1,	848	0.549 0.818 0.902	24	.370	,924 ,692 ,984	23	00	9,82 8,78 9,90	7
Makal	0	E 9 0	170	40	036	070	100	040	200	100	00	0.01	-

Cold storage movem	ent (lbs		
In	Out	On hand	Same day
	April 21.		last year.
Chicago298,999	173,250	3,964,274	366,894
New York 28,024	27,970	1,316,057	1,784,899
Boston 40,703	4,527	443,040	33,483
Phila 44,260	3,480	1,311,585	390,937

Total411,986 209,227 7,034,956 2,576,213

ASK ANY POMONA OWNER

After years of service—the owner of any pump can properly appraise its performance.

Ask any food packer and you usual-

ly get a stronger endorsement of Pomona satisfaction than we ever dare put into an advertisement. Such recommendations have spread throughout the food in-

dustry the world over.

One of the big safeguards in owning a Pomona Pump is that it comes from factories that specialize on deep well turbine pumps—factories that

know pumps and wells and the requirements of food plants. From these facts comes the world leadership in the number of Pomona Pumps BOUGHT.

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Men Wanted

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Wanted, ambitious young man ex-perienced in large production, to manage sausage department for aggressive small Write fully to W-216, THE packer. NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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Sausage foreman wants connection with reliable manufacturer. Age 30, 6 years' experience manufacturing all kinds of sausage, meat loaves, etc. Experienced in figuring sausage costs. Willing to leave Chicago. A-1 references. W-225, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, III.

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Position wanted as manager of dry rendering works. Fifteen years' experience, age 48. Can furnish best references. Would consider buying half interest in good, going plant. Salary commensurate with business. Location on objection, W-226, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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Position wanted by expert sausagemaker, experienced on all kinds of sausage and meat specialties. Can take full charge and conduct all operations on profitable basis. Maintain uniform quality and overcome spoliage and other difficulties. Excellent references. W-230, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

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Sausagemaker

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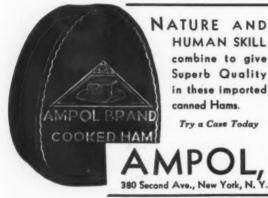
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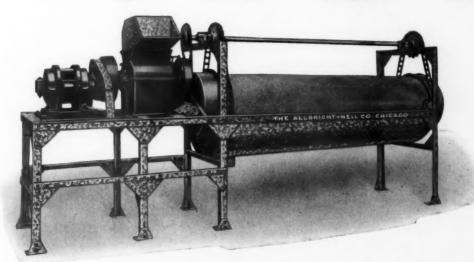
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